

# BAKING BUSINESS CERTIFICATE OF ACHIEVEMENT

---

This certificate will give students the fundamental knowledge and skills to become an accomplished professional in baking and pastry arts. Students will learn about menu development, communication, food safety, and cost control. Students will also learn about management, communication and small business to gain entrepreneurial skills.

Code	Title	Units
<b>Required Courses</b>		
CULART 225	Sanitation and Safety	3
CULART 040	Introduction to Baking	6
CULART 041	Desserts and Pastries	6
CULART 044	Introduction to Baking Skills, Ingredients, and Technology	3
CULART 080	Small Business and Catering Management	6
CULART 201	Management of Human Resources in Hospitality	3
CULART 240	Procurement, Purchasing and Selection	3
HOSP 100	Introduction to Hospitality and Customer Service	3
HOSP 120	Hospitality Cost Control	3
<b>Total Units</b>		<b>36</b>

*Students working for certificates must have a basic knowledge of arithmetic, reading and writing in order to learn and work in the occupations they select.*

*This is a Gainful Employment Program*

## Program Learning Outcomes

At the completion of this program, students will be able to:

- Establish and maintain safety and sanitation procedures
- Prepare standardized recipes using a variety of cooking, baking and pastry techniques, as well as appropriate equipment and tools
- Produce various baked goods and a variety of international and classic pastries and deserts using basic as well as advanced techniques which meet industry standards
- Design, produce, assemble and decorate display and wedding cakes using various finishing methods which meet industry quality standards