

BAKING CERTIFICATE OF ACHIEVEMENT

The baking certificate will give students the fundamental knowledge and skills to prepare to become a baker or pastry cook. Students will create hearth and specialty breads, desserts, pastry, patisserie, and confections. Skills developed will be in menu planning, plating, communication, entrepreneurial and management skills, food safety, and cost control.

| Code | Title | Units |
|--------------------------|--|-----------|
| Required Courses: | | |
| CULART 040 | Introduction to Baking | 6 |
| CULART 041 | Desserts and Pastries | 6 |
| CULART 042 | Cake Decorating | 6 |
| CULART 043 | Advanced Desserts and Pastry/Chocolate/Sugar | 6 |
| CULART 044 | Introduction to Baking Skills, Ingredients, and Technology | 3 |
| CULART 080 | Small Business and Catering Management | 6 |
| CULART 205 | Principles of Design and Presentation | 3 |
| CULART 225 | Sanitation and Safety | 3 |
| CULART 240 | Procurement, Purchasing and Selection | 3 |
| HOSP 100 | Introduction to Hospitality and Customer Service | 3 |
| Total Units | | 45 |

| Code | Title | Units |
|-----------------------------|---------------------------|-------|
| Recommended Courses: | | |
| BUSAD 110 | Human Resource Management | 3 |
| HOSP 120 | Hospitality Cost Control | 3 |

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:

- a. Establish and maintain safety and sanitation procedures.
- b. Prepare standardized recipes using a variety of cooking, baking and pastry techniques, as well as appropriate equipment and tools.
- c. 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.
- d. Design, produce, assemble and decorate display and wedding cakes using various finishing methods which meet industry quality standards.