

BAKING AND PASTRY ARTS, Certificate Program - 1321

CIP Code: 12.0501

Business, Hospitality, and Tourism Division

The Baking and Pastry Arts Program prepares students to become professional baking and pastry chefs. Students prepare and produce cakes, pies, and other baked goods, working with doughs, icings, and other ingredients used in pastry making. In addition to specific training for pastry making, students study fundamentals of baking principles, sanitation, small business management, and visual merchandising. The complete program is available only at the Harrisburg Campus; some required courses are available at Lancaster, Lebanon, Gettysburg, and York campuses.

Selective Program: Entry into this program is not guaranteed with admission to the college; specific admission criteria must be met. Contact the division counselor at 717-780-3248 for specific entry and program requirements.

Career Opportunities

Graduates of the program find employment as retail and wholesale bakers, pastry chefs, or assistants. (SOC Code: 51-3011 Bakers)

Link to Occupational profiles on O*NET <http://www.onetcodeconnector.org/>

Application and Admission information <http://www.hacc.edu/StudentServices/Registrar/HowtoApplyandRegister/index.cfm>

Competency Profile

This curriculum is designed to prepare students to:

- Use mathematical techniques to make accurate adjustments in bakeshop formulas and percentages
- Exhibit the correct procedures for the preparation of quickbreads; cookies and yeast-raised products using starters, sponges and straight-dough method of fermentation
- Exhibit the correct procedures for the preparation of custards and curds, doughs, tarts and pies, meringues and frostings, mousses and bavarians, ice cream, and cake baking and decorating procedures
- Determine and apply the characteristics, properties and functions of the major baking and pastry ingredients
- Exhibit correct baking procedures for successful finished product
- Demonstrate multi-tasking skills for quantity production
- Apply industry sanitation and safety procedures

PROGRAM REQUIREMENTS (TOTAL CREDITS = 31)

General Education		Major		Other Required Courses	
ENGL 106 Written Business Comm.	<u>3</u>	BAKE 101 Baking I	4	CIS 105 Intro to Software for Business	3
	3	BAKE 103 Baking II	2	HRIM 102 Applied Hospitality Math	2
		BAKE 111 Pastry Arts I	4	HRIM 113 Sanitation and Safety	2
		BAKE 113 Pastry Arts II	2	MGMT 121 Small Business Development & Mgmt	3
		BAKE 291 Baking/Pastry Arts		MKTG 205 Visual Merchandising	<u>3</u>
		Internship	<u>3</u>		13
			15		

Program Costs: \$9,698.00

<http://www.hacc.edu/FinancialAid/FinancialAidBasics/Cost-of-Attendance.cfm>

On-time Completion Rate: 0%

Job Placement Rate: 100%

Median Federal Loan Debt: \$0

Median Alternative Loan Debt: \$0