

## BAKING AND PASTRY ARTS, Certificate - 1321

*Business Studies Department*

*CIP Code: 12.0501*

The Baking and Pastry Arts certificate 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 baking and pastry making, students study the fundamentals of sanitation, culinary math, business management, nutrition, food purchasing and receiving, supervision, and the hospitality industry. Students have the opportunity to gain hands-on experience working in a commercial operation 12-hours a week where they are introduced to various bakeshop production and retail rotations. In addition, the internship course provides students with the opportunity to obtain employment experience working in an approved bakery worksite for a total of 280-hours in a semester. This certificate is accredited by the Accrediting Commission of the American Culinary Federation Education Foundation (ACFEF). Graduates with an ACF membership are awarded Certified Pastry Culinarian (CPC). This certificate may be completed at the Harrisburg Campus through on-campus/in-person instruction.

### *Career Opportunities*

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

### *Competency Profile*

This curriculum is designed to prepare students to:

- Use mathematical techniques to make accurate adjustments in bakeshop formulas and percentages
- Apply industry sanitation and safety procedures
- Determine and apply the characteristics, properties, and functions of the major baking and pastry ingredients
- Follow the correct procedures and successfully prepare quick breads, cookies, brownies, pies and tarts, and yeast doughs including lean, enriched, and laminated
- Follow the correct procedures and successfully prepare custards and curds, meringues, cakes and frostings, mousses and bavarians, chocolate confections, sugar candies, frozen desserts, and decorating procedures with icings, fondant, gum paste, and marzipan
- Exhibit management skills in professionalism, employee relations, food purchasing, inventory, and cost analysis
- Analyze nutritional values in recipes and adjust ingredients based on specific dietary concerns

### **PROGRAM REQUIREMENTS (TOTAL CREDITS = 33)**

General Education	Major Requirements	Other Required Courses
	BAKE 101 Baking I	4
	BAKE 111 Pastry Arts I	4
	BAKE 201 Advanced Baking & Pastry Arts	4
	BAKE 291 Baking/Pastry Arts Internship	3
	CULI 102 Culinary Math	2
	CULI 107 Nutrition for Food Service	3
	CULI 113 Sanitation & Safety	2
	CULI 122 Food Purchasing	3
	CULI 251 Hospitality Supervision	3
	HTMT 101 Introduction to the Hospitality Industry	3
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		Program Elective* 2

\*Select one course from the following courses: BUSI 101, 209; BAKE 205 (Recommended); CULI 230; ENTR 101; MKTG 201, 205, 235; MGMT 201, 221.

**Note:** Students must complete the following courses with a minimum grade of C to graduate: BAKE 101, 111 and 201.

### **RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS**

Part time students can complete this program by taking one or more courses each semester.

Fall Semester I	Spring Semester I	Summer
BAKE 101 4	BAKE 111 4	BAKE 201 4
CULI 102 2	CULI 122 3	BAKE 291 3
CULI 107 3	CULI 251 3	
CULI 113 2	Program Elective* 2	
HTMT 101 3		