

BAKING AND PASTRY ARTS, Certificate Program - 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, hospitality math, small business management, nutrition, food purchasing and receiving, supervision, and the hospitality industry. The complete program is only available at the Harrisburg Campus.

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/NewStudents/Apply/index.cfm>

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 = 34)

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 113 Sanitation & Safety	2
	HTMT 101 Introduction to the Hospitality Industry	3
	HTMT 104 Nutrition for Food Service	3
	HTMT 122 Food Purchasing, Receiving, & Storing	3
	HTMT 251 Hospitality Supervision	3
		31

*Indicates that these courses require students to obtain a grade of C or higher.

**Select one course from the following: ENTR 101, HTMT 213, MKTG 205 or MGMT 221.

Please see the College's website at <http://www.hacc.edu/ProgramsandCourses/index.cfm> for the most current Gainful Employment Information.