

# 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. 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)**

## 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 = 36)

| General Education | Major Requirements                                |    | Other Required Courses |   |
|-------------------|---|----|------------------------|---|
|                   | BAKE 101 Baking I*                                | 4  | Program Elective**     | 3 |
|                   | BAKE 111 Pastry Arts I*                           | 4  |                        |   |
|                   | BAKE 201 Advanced Baking & Pastry Arts*           | 4  |                        |   |
|                   | BAKE 205 Bakery Operations I*                     | 2  |                        |   |
|                   | 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  |                        |   |
|                   |   | 33 |                        |   |

\*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.

## 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 BAKE 205*          | 2 BAKE 291  | 3 |
| CULI 113        | 2 HTMT 122           | 3           |   |
| HTMT 101        | 3 HTMT 251           | 3           |   |
| HTMT 104        | 3 Program Elective** | 3           |   |