

### Career Certificate in Baking:

This certificate in Baking is designed to provide students with a foundational skill set relevant for employment opportunities in the baking and pastry segment of the foodservice and hospitality industries. Courses in this certificate program will focus on preparing students to work in bakeries, bread houses, and restaurants, and provide an avenue of entry for students who wish to continue developing their skills in the A.A.S. Degree in Culinary Arts.

Graduates will be able to:

- ◆ Successfully complete basic technical baking skills required for industry employability.
- ◆ Demonstrate professional demeanor, behavior, and attitudes in the classroom and in a professional kitchen.
- ◆ Analyze food costs and execute basic food ordering and kitchen management tasks.
- ◆ Apply theoretical knowledge in a simulated restaurant situation.
- ◆ Perform both front of house (service) functions and back of house (kitchen) tasks.
- ◆ Successfully complete a baking externship at a restaurant, bakery or café.

#### **PROGRAM REQUIREMENTS**

##### **GENERAL EDUCATION (10 credits)**

###### **Communication (3 credits)**

EN 101 Composition I 3

###### **Mathematics/Science (4 credits)**

SC 103 Nutrition 4

###### **Technology (3 credits)**

CIS 101 Computer Concepts  
and Applications 3

###### **Total General**

**Education Credits 10**

##### **PROFESSIONAL CORE (22 credits)**

PA 114 Baking Fundamentals 2

PA 116 Restaurant Bakeshop 2

PA 118 Intermediate Baking 4

PA 212 Baking Externship 4

CU 102 Introduction to Culinary Arts 2

CU 105 Culinary Fundamentals 2

RM 101 Sanitation and Safety in  
Food and Beverage Service 2

RM 105 Dining Room Service 2

RM 107 Cost Control to Foodservice 2

**Total Professional Core Credits 22**

**Total Certificate Credits 32**

## Course Sequence

### First Semester

CU 102 Introduction to Culinary Arts	2 Credits
RM 101 Sanitation and Safety in Food & Beverage Service	2 Credits
CU 105 Culinary Fundamentals	2 Credits
PA 114 Baking Fundamentals	2 Credits
CIS 101 Computer Concepts and Applications	3 Credits
EN 101 Composition I	3 Credits
RM 105 Dining Room Service	2 Credits
<b>Semester Total</b>	<b>16 Credits</b>

### Second Semester

PA 116 Restaurant Bakeshop	2 Credits
PA 118 Intermediate Baking	4 Credits
RM 107 Cost Control in Foodservice	2 Credits
SC 103 Nutrition	4 Credits
PA 212 Baking Externship	4 Credits
<b>Semester Total</b>	<b>16 Credits</b>

**Total Certificate Credits 32**