

HOSPITALITY – BAKING AND PASTRY ARTS

The Baking and Pastry Art Certificate is designed to qualify individuals who have completed the certificate to work in the baking and pastry industry.

Learning Outcomes: Upon successful completion of the program, students will be able to:

- Prepare baked goods and dessert items that are marketable to the public and safe to consume.

Certificate of Training

Certificate Requirements		Units
HOSP 66	Practices in Hospitality	1
HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads	.5
HOSP 78	Bakeshop: Basic Baking Techniques	1
HOSP 81	Bakeshop: Pies and Tarts	.5
HOSP 82	Bakeshop: Cakes, Tortes and Decorating Techniques	1
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts	.5
HOSP 84	Chocolate I: Introduction to Chocolate	.5
HOSP 87	Bakeshop: Regional French Desserts	.5
HOSP 88	Chocolate II: Chocolates and Confections	.5
HOSP 180	Food Safety Certification	.5
Select one to two units from the following:		1-2
COOP 91.21 Hospitality Work Experience (1-2) <i>(Students will be placed in a job situation for experience.)</i>		
HOSP 20	Catering (2)	
TOTAL CERTIFICATE OF TRAINING UNITS		7.5-8.5