

Program Requirements:

Hosp 66	Practices in Hospitality
Hosp 77	Yeasted and Non-Yeasted Breads
Hosp 78	Basic Baking Techniques
Hosp 81	Pies and Tarts
Hosp 82	Cakes, Tortes Decorating Techniques
Hosp 83	French Pastries & Restaurant Style Desserts
Hosp 84	Introduction to Chocolate
Hosp 87	Regional French Desserts
Hosp 88	Chocolate II: Chocolate and Confections
Hosp 180	Food Safety Certification
Coop 91	Internship–Hospitality Work Experience

Time requirement: App. 230 hours, 6.5 units

Cost: App. \$100 plus textbook

APPLICATION PROCEDURE

For information about the certificate and the enrollment procedure, contact:

Counseling Department
Monterey Peninsula College
980 Fremont Street
Monterey, California 93940
Phone: (831) 646-4020

For more information about the Hospitality program contact:

Life Science Division
Monterey Peninsula College
(831) 646-4125
FAX (831) 645-1353

Program Outcomes:

Upon completing this certificate, students will be able to:

- Prepare baked goods and dessert items that are marketable to the public and safe to consume.
- Work as part of a team, using effective communication and interpersonal skills and work habits.
- Follow sanitation procedures and personal hygiene requirements.

Name _____
Address _____

Phone _____
Email _____
Student ID _____
Date _____

Instructor Signatures:

Fast Track Certificate: **Baking & Pastry Arts**

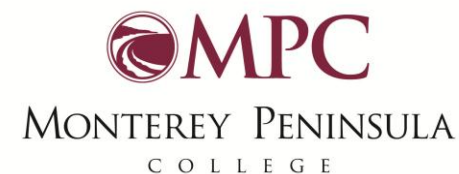


Student application for Certificate:

- Earn credit for each course
- Pass each competency
- Submit this signed, completed form to program director

To increase career options, advanced certificate and degree programs are available.

Please check with a counselor for information.



Instructions: Please take this form to each class and ask the instructor to sign when you have demonstrated competency in each of the areas to their satisfaction. When the sheet is complete, submit to the program director to apply for a Certificate of Completion. 100% of the competencies must be mastered to receive a **Certificate of Completion In Fast Track Baking.**

Food Safety and Sanitation

1. Proper handwashing Pass NI*
- Correct length of time
 - Correct procedure
 - Knowledge of when to wash hands

2. Food safety
- Temperature danger zone
 - Prevention of cross contamination
 - Storing food safely
 - Holding temperatures
 - Serving temperatures

Tools and Equipment:

1. Identify and use correctly
- Small utensils
 - Baking pans and molds
 - Thermometers, use/care
 - Mixing bowls

*NI = Needs Improvement

- Pastry tools
- Pastry bags, use/care

2. Weight/Measurements
- Metric scale
 - Measuring cups
 - Conversions

3. Large equipment
- Safety around mixers and food processors
 - Oven safety

Baked Goods

1. Breads
- Basic identification
 - Methods of preparation
 - Standards

2. Pies and Tarts
- Pie dough and puff pastry
 - Pie and tart fillings
 - Éclair paste

3. Cakes, Tortes, Decorating
- Scale and bake cakes
 - Assemble and ice cakes

4. Pastry desserts
- Puddings and custards
 - Frozen desserts
 - Dessert sauces

5. Chocolate
- Types of chocolate
 - Tempering of chocolate
 - Chocolate dessert items

On the Job

1. Appropriate dress and grooming
- Daily hygiene
 - Hair
 - Nails
 - Clothing

2. Following instructions
- Listening skills
 - Appropriate responses
 - Follow through

3. Work habits
- Getting to work/class on time
 - Efficiency and effectiveness
 - Getting along with co-workers and supervisors
 - Communicating effectively

4. Customer Service
- Appropriate attitude
 - Doing best work at all times
 - Recognizing how work affects co-workers and customers

*N I = Needs Improvement