BAKING AND PASTRY - ADVANCED (CERTIFICATE T0934)

Business Division
Certificate T0934
The Baking and Pastry- Advanced Certificate program prepares students for career opportunities in bakeries, restaurants, catering, hotels, and other food service businesses. Students gain practical training in the use of commercial equipment and acquire the skills necessary to be successful in the field of baking such as: production baking, candy making, specialty cakes, plated desserts and artisan breads, menu development, portion control, and cost control. Students who successfully complete the requirements for this degree will earn the Food Protection 4 Manager Certification. The program combines management theory and practical application of skills and abilities preparing them to meet the needs of employers.

Required Courses

Course Prefix	Course Name	Units
Completion of Baking and Pastry - Level I Coursework		18.5
PLUS		
Completion of Baking and Pastry - Advanced Coursework		24-25.5
Total Units		**42.5-44**

Course Prefix	Course Name	Units
Completion of Baking and Pastry - Level I Coursework		
CUL 102	Professional Cooking I	3
CUL 105	Baking and Pastry I	3
CUL 106	Baking and Pastry II	2.5
CUL 113	Commercial Food Production	3
CUL 117	Artisan Bread	2.5
CUL 118	Specialty Cakes	2.5
HRM 52	Food Safety and Sanitation	2
Completion of Baking and Pastry - Advanced Coursework		
CUL 101	Professional Cooking Foundations	3
CUL 103	Professional Cooking II	2.5
CUL 114	Dining Room Service Management	3
CUL 115	Restaurant Operations	4
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 59	Introduction to Food and Beverage Management	3
Required Electives: Choose a minimum of 2.5 units		2.5-4
CUL 91	Culinary Work Experience	
CUL 108	Specialty Cuisines	
CUL 110	Street Foods	
CUL 111	Exploring Beverages	
CUL 112	Sustainability in Culinary Arts	
CUL 121	American Regional Cuisine	
CUL 125	Food Service Entrepreneurship	
Total Units		**42.5-44**

Program Learning Outcomes

Review Student Learning Outcomes (SLOs) (http://www.mtsac.edu/instruction/outcomes/sloinfo.html) for this program.