

BAKING AND PASTRY (CERTIFICATE N0455)

Business Division Certificate N0455

The Baking and Pastry certificate 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, portion control, and food safety management certification.

Required Courses

Course Prefix	Course Name	Units
CUL 105	Baking and Pastry I	3
CUL 106	Baking and Pastry II	3
CUL 116	World Baking	3
CUL 117	Artisan Bread	3
CUL 118	Specialty Cakes	3
HRM 52	Food Safety and Sanitation	2
Total Units		17

Program Learning Outcomes

Review [Student Learning Outcomes \(SLOs\)](#) for this program.