

BAKING AND PASTRY - LEVEL I (CERTIFICATE N0888)

Business Division Certificate N0888

The Baking and Pastry 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.

Required Courses

Course Prefix	Course Name	Units
CUL 102	Professional Cooking I	3
CUL 106	Baking and Pastry II	2.5
CUL 105	Baking and Pastry I	3
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
Total Units		18.5

Program Learning Outcomes

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