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| Culinary Arts: Baking and Pastry Certificate | Culinary Arts | Total Units: 20.0 |
| <p>Term Effective: Fall 2020</p> <p>The requirements for this program of study are effective beginning the semester shown above. If you began working on this program before the effective semester, you may not be affected by the changes. Consult with the program contact person or the department chair to determine your eligibility to complete the program under previous requirements.</p> <p>Previous Versions:</p> <p>Culinary Arts: Baking and Pastry - effective Fall 2016 Culinary Arts: Baking and Pastry - effective Fall 2014 Culinary Arts: Baking and Pastry - effective Summer 2012 Culinary Arts: Baking and Pastry - effective Fall 2005 Culinary Arts: Baking and Pastry - effective Fall 1981</p> <p>Description:</p> <p>The Culinary Arts Baking and Pastry Certificate of Achievement is an intensive program designed for those interested in professional baking. It includes comprehensive study with an emphasis on application of fundamental baking techniques and ingredients. Students learn introductory baking skills and then move on to production baking in SRJC's retail bakery at the Culinary Arts Center. Graduates are prepared for entry level employment as bread bakers, pastry cooks, cake decorators, or confectioners. Course study includes bread work, cakes, pastries and desserts, chocolate, confection, custards and frozen desserts. Instruction is also provided in bakeshop management and retail bakery operations.</p> <p>Pastry chefs work in shops that bake products that are sold on the premises to local customers. They prepare baked goods, such as breads, cakes, sweet rolls, pies, and cookies. Pastry chefs employed in most of the smaller (less than 20 employees) retail bakeries engage in many different types of baking activities. Pastry chefs may also develop their own recipes or procedures to make different types of breads and pastries. Cake decorators as well as bread bakers are considered artisans by many in the industry. Employment as a baker or pastry chef can also be found in grocery stores and restaurants.</p> <p>Employers generally report that it is moderately difficult to find inexperienced but qualified applicants, and very difficult to find qualified applicants with prior experience. This indicates a good outlook for job seekers without prior experience, and a very good outlook for those who are fully experienced.</p> <p>Program Student Learning Outcomes: Upon successful completion of this program, the student will be able to:</p> | | |

1. Define and use the basic terminology and techniques of the professional baker and pastry chef;
2. Demonstrate proficiency in advanced techniques for specific baking & pastry applications;
3. Demonstrate the importance of local and seasonal products in professional baking;
4. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling;
5. Demonstrate responsibility and team skills for the food service industry;
6. Determine and appraise career opportunities within the baking industry;
7. Critique, assess, and improve performance, listening and communication skills; and
8. Employ the diversity of cultural influences and values related to a professional culinary environment.

Program Requirements:

The requirements for the Culinary Arts: Baking and Pastry program are:

- Complete 20.0 units from
 - Culinary Arts Baking and Pastry Requirements

Culinary Arts Baking and Pastry Requirements - complete 20.00 units

| Course | Description | Units |
|----------------------------------|---|--------------|
| <u>CUL 250</u> | Sanitation and Safety | 1.00 |
| <u>CUL 250.1</u> | Culinary Arts Survey | 1.00 |
| <u>CUL 251A</u> | Culinary Fundamentals 1 | 3.00 |
| <u>CUL 254</u> | Introduction to Baking & Pastry | 4.00 |
| <u>CUL 254.4</u> | Purchasing and Bakeshop Management | 1.00 |
| <u>CUL 254.5</u> | Professional Plate Presentation | 1.00 |
| <u>CUL 255</u> | Production Baking | 4.00 |
| <u>CUL 255.1</u> | Specialty Production Baking | 4.00 |
| <u>CUL 255.2</u> | Careers in the Food and Beverage Industry | 1.00 |

Course Prerequisites and Advisories:

Courses in a program of study may have prerequisites or advisories; that is, courses that must or should be completed before taking that course. Please check for prerequisites or advisories by clicking on the course numbers in the Program Requirements section.

It is important that students who are completing an Associate Degree and desire to transfer to a four-year institution meet with a counselor to plan their lower division coursework. While many majors at SRJC are intended to align with lower division major preparation required by California public universities, specific lower-division major requirements vary among individual campuses. See a [counselor](#), visit the [Transfer Center](#), and check [Guides For Transfer in Specific Majors](#), and [ASSIST](#) to review transfer preparation guides for specific schools and majors.

Notes:

A certificate will be granted upon completion of the required courses with a grade of "C" or better.

| Contact Information | Phone | Email | Website |
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