

CAREER STUDIES CERTIFICATE (221-242-05)

Culinary Arts: Baking and Pastry

Purpose: This curriculum is designed to provide students with the basic skills necessary to obtain entry-level baker positions.

Program Objectives: This curriculum prepares graduates to enter the workforce at differing levels in the following positions: baker, bread baker, cake maker and decorator, dessert maker, personal baker and wholesale baker.

Admission Requirements: Applicants must meet the requirements for admission to credit-level coursework established by the college.

Program Requirements: To successfully complete the laboratory components of the program, the student must be able to perform the essential functions of a culinarian #1 - 17 as listed under the Associate of Applied Science Degree.

Program Notes: Dual enrollment opportunities with secondary school programs in the college's service area are available.

CURRICULUM AND OTHER REQUIREMENTS

CULINARY ARTS COURSES	CREDITS
HRI 128* Principles of Baking	3
HRI 158 Sanitation and Safety	3
HRI 280* Principles of Advanced Baking and Pastry.....	3
HRI 281* Artisan Breads	3
HRI 282* European Torts and Cakes	3
HRI 283* Custards and Cremes	3
HRI 284* Specialty, Spa & Plated Desserts	3
HRI 285* Chocolate and Sugar Arts	3
HRI 286* Wedding and Specialty Cakes	3
Total Minimum Credits for Certificate	27

* This course has a requisite. Requisites for all courses are listed in the course description section at the back of the catalog.

SUGGESTED SCHEDULE

FIRST YEAR	SPRING	SUMMER
FALL	HRI 281	HRI 284
HRI 128**	HRI 282	HRI 286
HRI 158	HRI 283	
HRI 280**	HRI 285	

** HRI 128 will be scheduled during the first 8 weeks and HRI 280 will be scheduled during the second 8 weeks in order to satisfy requisite requirement.