

Baking & Pastry Arts Certificate - Direct Employment

Program Provider: Pima Community College

Total Program Credits: 28

Program Major Codes: CRTBKG/9BKG

www.pima.edu/baking-arts-cert



Program Details

Learn the fundamentals of the baking and pastry arts industry and prepare for entry-level positions in commercial bake shops or pastry kitchens. Courses include Sanitation & Safety, Pastry Arts I, Pastry Arts II and Artisan/Specialty Breads. Upon completion, students should qualify for employment as a pastry cook, baker's assistant or assistant pastry chef in food production settings.

Career Options

Become a pastry cook, baker's assistant or assistant pastry chef (or other various positions).

Outcomes

Learn the fundamentals of the baking and pastry arts industry and prepare for entry-level positions in commercial bake shops or pastry kitchens.

Courses cover breads, chocolate, confections, show pieces and plated desserts, as well as ice creams, Bavarians, mousses and sauces.

Prerequisites/Placement

No placements assessments needed.

Conditional enrollment requirements apply.

Academic Options

Continue your studies by completing the Hospitality Leadership - Associate of Applied Science degree.

Program Pathway Requirements

Required Core Courses

A grade of C or better is required for graduation.

CUL 105	Food Service Nutrition and Sanitation	3 Credits
CUL 140	Culinary Principles	3 Credits
CUL 160	Bakery and Pastry Production I	3 Credits
CUL 162	Art of Chocolate	3 Credits
CUL 168	Specialty and Hearth Breads	3 Credits
CUL 244	Confections, Show Pieces, & Plated Desserts	3 Credits
CUL 260	Pastry Arts II	3 Credits
CUL 266	Ice Creams/Bavarians/Mousse/Sauces	3 Credits
CUL 276	Pastry Production	3 Credits
STU 100	College Success and Career Planning	1 Credit

Total Credits
as Displayed: **28**