

PROFESSIONAL BAKING, CERTIFICATE OF PROFICIENCY



This program provides all of the basic, advanced skills and practice needed to start on a career as a professional pastry Culinarian. It includes all of the educational requirements for certification through the executive pastry chef level of certification by the American Culinary Federation. Students complete a field experience that provides the work experience needed to advance and the work experience needed for certificates.

Program contact: Learn more

This certificate will be automatically awarded when the certificate requirements are completed. If you do not want to receive the certificate, please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

Learn more here, here, and here about how certificate credits apply to the related degrees.

Related Degrees and Certificates

- Dietary Management, Certificate of Proficiency
- Hospitality Management with a Concentration in Culinary Art, Associate of Applied Business
- Hospitality Management (Hotel, Destination, and Event Management), Associate of Applied Business
- Hospitality Management (Restaurant/Food Service Management), Associate of Applied Business
- Event Planning, Short-Term Certificate
- Food and Beverage Operations, Certificate of Proficiency
- Lodging Rooms Division, Certificate of Proficiency
- Personal Chef, Certificate of Proficiency
- Professional Culinarian/Cook, Certificate of Proficiency
- Restaurant Entrepreneurship, Certificate of Proficiency

Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

1. Demonstrate appropriate use of interpersonal communication skills, cooperation, teambuilding, and conflict management in daily foodservice operations.
2. Develop and apply principles of self and team awareness, time awareness, and personal responsibility.
3. Demonstrate proficient baking skills in quality production of breads, cakes, cookies, pies, sauces, custards, and ice cream while applying

sanitation and safety principles, and correctly using appropriate equipment.

4. Demonstrate knowledge and principles of ingredients, inventory, organization, receiving, measuring, and recipe manipulation.
5. Plan, execute, control, and consistently produce bakery and pastry products for sale in a diverse foodservice environment.
6. Apply critical thinking skills to manage people, efficiently produce product, and control quality of production in a wide range of foodservice outlets.
7. Develop and apply professional business and human interactive skills in the production and sale of baked goods.

Suggested Semester Sequence

First Semester		Credit Hours
HOSP-1010	Introduction to the Hospitality Industry	2
HOSP-1020	Sanitation and Safety	2
HOSP-1031	Fundamentals of Culinary Arts	3
HOSP-1040	Customer Service	2
HOSP-1552	Introduction to Baking & Pastries	3
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
Credit Hours		15
Second Semester		
HOSP-1451	Contemporary Cuisine	4
HOSP-2400	Hospitality Management and Supervision	3
HOSP-2550	Baking Production and Sales II	3
HOSP-2700	Hospitality Purchasing	2
Credit Hours		12
Summer Completion		
HOSP-1940	Culinary Arts/Professional Baking Field Experience	2
MATH-1190	Algebraic and Quantitative Reasoning (or higher Ohio Transfer 36 Mathematics course) ¹	3
Credit Hours		5
Total Credit Hours		32

¹ MATH-1240 Contemporary Mathematics taken prior to Fall 2024 will be accepted to meet mathematics requirements for this program.

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.