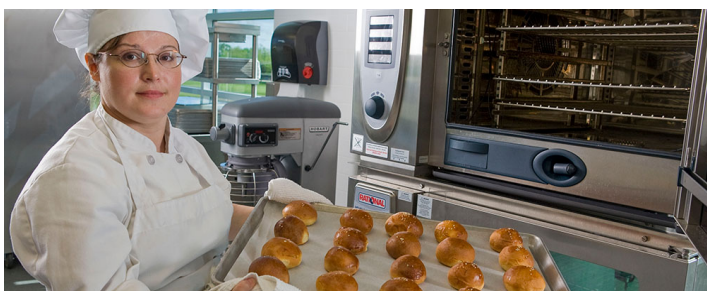


PROFESSIONAL BAKING, CERTIFICATE OF PROFICIENCY



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.

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-1xxx	1000-level MATH course or higher	3
Credit Hours		5

Total Credit Hours 32