

PROFESSIONAL BAKING AND PASTRY

Certificate of Achievement
Career/Technical (Major Code: 01820)

Designed to prepare students to work as pastry chefs in local restaurants, hotels, resorts, bakeries, and catering establishments. Develops skills in food handling, bread and pastry baking, and decoration techniques. Introduces principles of bakery production and cost management.

Program Student Learning Outcome

- Demonstrate an understanding of the properties and functions of various ingredients used in baking and pastry, and demonstrate proper scaling and measurement techniques.

Gainful Employment

The U.S. Department of Education requires colleges to disclose a variety of information for any financial aid eligible program that “prepares students for gainful employment in a recognized occupation.”

Students who complete this program will have acquired the necessary analytical tools to successfully secure gainful employment in the field of study.

For more information regarding the data provided for this program and what it means to you as a student, please feel free to visit our SWC Gainful Employment website at: www.swccd.edu/gainfulemployment (<http://www.swccd.edu/gainfulemployment/>).

| Code | Title | Units |
|-----------------------------|---|-----------|
| Program Requirements | | |
| CA 181 | FOOD SERVICE SAFETY, SANITATION, AND NUTRITION | 1 |
| CA 182 | FUNDAMENTALS OF PROFESSIONAL BAKING AND PASTRY TECHNIQUES | 3 |
| CA 183 | CULINARY PROCUREMENT, COST CONTROL, AND MENU MANAGEMENT | 3 |
| CA 184 | PROFESSIONAL BAKING AND PASTRY: ADVANCED TECHNIQUES | 3 |
| CA 185 | CHOCOLATE, CONFECTIONARY ART, AND SPECIALTY DESSERTS | 3 |
| CA 186 | PROFESSIONAL BAKING AND PASTRY: BREADS | 3 |
| Total Units | | 16 |

Note: For other options in Culinary Arts, see Hospitality (<http://catalog.swccd.edu/associate-degree-certificate-programs/hospitality-tourism-management/>).