

Baking and Pastry I, Certificate

This two semester certificate program is designed to provide students with career training for entry-level positions in baking and pastry. The certificate can also be used as a foundation for completing the Baking and Pastry Option in Culinary Arts, A.A.S. degree at the Academy of Culinary Arts.

In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate an understanding of professionalism and exceptional work ethics;
- Work effectively in teams;
- Explain the environmental and conservation issues related to the culinary industries;
- Demonstrate the knowledge and skills appropriate for entry-level positions in the baking and pastry culinary field;
- Articulate the need and value of life-long learning as it relates to career goals;
- Compare and contrast traditional and non-traditional career opportunities;
- Demonstrate industry sanitation standards;
- Demonstrate industry equipment safety standards;
- Demonstrate effective communication and computation skills;
- Apply baking theories;
- Create classic and artisan yeast products, quick breads and puff dough;
- Create classical and decorative pastries;
- Evaluate and interpret menus and recipes in terms of human nutrition and apply principles in menu planning and food preparation;
- Apply basic culinary cooking methods.

(BKPI-Fall 2022)

General Education Courses

Communication

Course #	Title	Credits
ENGL101	Composition I	3

Mathematics-Science-Technology

Course #	Title	Credits
CISM125	Introduction to Computers	3

Program Courses

Note: In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP120	Introduction to the Art of Pastry	2
CUBP150	Plated Desserts	2
CUBP210	Advanced Baking Techniques	2
CUBP211	The Art of Bread Making	2
CUBP227	Retail Bakery Production & Management	3
CUBP240	Borders, Piping and Runouts	1
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
	Total Credits	30

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CUBP120	Introduction to the Art of Pastry	2

Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CUBP211	The Art of Bread Making	2
CUBP150	Plated Desserts	2
CULN113	Fundamentals of Garde Manger	2
CUBP240	Borders, Piping and Runouts	1
CULN114	Purchasing, Inventory and Cost Management	1
CUBP227	Retail Bakery Production & Management	3