

**BAKING AND PASTRY ARTS  
ADVANCED CERTIFICATE (38 credit hours)**

The Advanced Certificate Program is a sequential learning program and is taught over three semesters. The Advanced certificate is made up of all courses included in the I.C.C.B. approved AAS degree program for Baking and Pastry except for Chocolates and Confections and Contemporary Desserts and the General Education requirements, Communication, Mathematics, Social Science, Humanities and Physical and Life Science courses.

<b>Required Courses</b>	<b>Credit Hours</b>
Baking & Pastry Arts 330-765 – Culinary Arts	3
Baking & Pastry Arts 330-766 – Baking Safety and Sanitation	3
Baking & Pastry Arts 330-767 – Baking Techniques	3
Baking & Pastry Arts 330-768 – Pastry Techniques	3
Baking & Pastry Arts 330-769 – Cookies & Tarts	3
Baking & Pastry Arts 330-770 – Basic and Classical Cakes	3
Baking & Pastry Arts 330-771 – Special Occasion Cakes	3
Baking & Pastry Arts 330-772 – Individual Pastries	3
Baking & Pastry Arts 330-773 – Confectionary Arts	3
Baking & Pastry Arts 330-774 – Hearth Breads Rolls	4
Baking & Pastry Arts 330-775 – Specialty Breads	4
Baking & Pastry Arts 330-776 – Advanced Baking Principles	3
<b>TOTAL BAKING AND PASTRY COURSES</b>	<b>38</b>

**FIRST SEMESTER**

<b>Course #</b>	<b>Course Title</b>	<b>Credit Hours</b>
Baking & Pastry Arts 330-765	– Introduction to Baking	3
Baking & Pastry Arts 330-766	– Baking Safety and Sanitation	3
Baking & Pastry Arts 330-767	– Baking Techniques	3
Baking & Pastry Arts 330-768	– Pastry Techniques	3
Baking & Pastry Arts 330-769	– Cookies & Tarts	3
<b>Total Semester I Credit Hours</b>		<b>15</b>

**SECOND SEMESTER**

<b>Course #</b>	<b>Course Title</b>	<b>Credit Hours</b>
Baking & Pastry Arts 330-770	– Basic and Classical Cakes	3
Baking & Pastry Arts 330-771	– Special Occasion Cakes	3
Baking & Pastry Arts 330-772	– Individual Pastries	3
Baking & Pastry Arts 330-773	– Confectionary Arts	3
<b>Total Semester II Credit Hours</b>		<b>12</b>

**THIRD SEMESTER**

<b>Course #</b>	<b>Course Title</b>	<b>Credit Hours</b>
Baking & Pastry Arts 330-774	– Hearth Breads Rolls	4
Baking & Pastry Arts 330-775	– Specialty Breads	4
Baking & Pastry Arts 330-776	– Advanced Baking Principles	3
<b>Total Semester III Credit Hours</b>		<b>11</b>

**BAKING AND PASTRY ADVANCED CERTIFICATE**  
**COURSE TUITION AND FEES**

**FIRST SEMESTER (Phase I)**

<b>Course #</b>	<b>Course Title</b>	<b>Hours</b>	<b>Tuition</b>	<b>Fees</b>	<b>Total</b>
Baking 765 – Intro		3	\$237	\$700	\$937
Baking 766 – Safety/Sanit		3	\$237	\$500	\$737
Baking 767 – Baking Tech		3	\$237	\$500	\$737
Baking 768 – Pastry Tech		3	\$237	\$500	\$737
Baking 769 – Cookies & Tarts		3	\$237	\$500	\$737
Activity Fee (KKC)					\$150
Registration (KKC)					\$25
<b>Total Semester I</b>	<b>I</b>	<b>15</b>	<b>\$1185*</b>	<b>\$2700</b>	<b>\$4060**</b>

**SECOND SEMESTER (Phase II)**

<b>Course #</b>	<b>Course Title</b>	<b>Hours</b>	<b>Tuition</b>	<b>Fees</b>	<b>Total</b>
Baking 770 – Basic/Class Cakes		3	\$237	\$500	\$737
Baking 771 – Special Cakes		3	\$237	\$500	\$737
Baking 772 – Individual Pastries		3	\$237	\$500	\$737
Baking 773 – Confectionary Arts		3	\$237	\$600	\$837
Activity Fee (KKC)					\$150
Registration (KKC)					\$ 25
<b>Total Semester II</b>	<b>II</b>	<b>12</b>	<b>\$948*</b>	<b>\$2100</b>	<b>\$3048**</b>

**THIRD SEMESTER (Phase III)**

<b>Course #</b>	<b>Course Title</b>	<b>Hours</b>	<b>Tuition</b>	<b>Fees</b>	<b>Total</b>
Baking 774 – Hearth Breads		4	\$316	\$600	\$916
Baking 775 – Specialty Br		4	\$316	\$600	\$916
Baking 776 – Ad Bak Prin		3	\$237	\$500	\$737
Activity Fee (KKC)					\$150
Registration (KKC)					\$25
<b>Total Semester III</b>	<b>III</b>	<b>11</b>	<b>\$1869*</b>	<b>\$1700</b>	<b>\$2644**</b>

<b>TOTAL FOR ADVANCED CERTIFICATE</b>		<b>38</b>	<b>\$3002*</b>	<b>\$6500</b>	<b>\$9927**</b>
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## **BAKING & PASTRY ARTS COURSE DESCRIPTIONS FOR ADVANCED CERTIFICATE**

### **BAKING & PASTRY 765**

*Introduction to Baking* - The focus of this course will be an introduction to culinary history with emphasis on baking and pastry; instruction in principles and procedures of basic equipment and its use and beginning fundamentals of baking. A look at the contemporary employment options in this field will compare restaurant, specialty (e.g. wedding cakes), retail and wholesale careers.

**Prerequisite:** Eligibility for English 100, Reading 125 and Mathematics 98

**Co-requisite Course Requirements:** Enrollment in baking and pastry 766, 767, 768 and 769

### **BAKING & PASTRY 766**

*Baking Safety and Sanitation* - An introduction to safe food production practices. Topics will include prevention of food-borne illness, HACCP procedures, facility sanitation, legal guidelines, kitchen safety, and safe food preparation, storing, and reheating guidelines. The National Restaurant Association ServSafe® examination will be a part of this course. Students who pass the exam are eligible for city and state certification.

**Prerequisite:** Eligibility for English 100, Reading 125 and Mathematics 98

**Co-requisite Course Requirements:** Enrollment in baking and pastry 766, 767, 768 and 769

### **BAKING & PASTRY 767**

*Baking Techniques* – This course provides an introduction to the functions of baking ingredients (flour, sugar, fat, eggs and liquids) and mixing methods for doughs, fermentation techniques, and bread baking. Special emphasis will be placed on lean dough production and enriched dough methods (laminating, rubbing, and cut-in). Training in evaluation techniques of finished products will be emphasized.

**Prerequisite:** Eligibility for English 100, Reading 125 and Mathematics 98

**Co-requisite Course Requirements:** Enrollment in baking and pastry 766, 767, 768 and 769

### **BAKING & PASTRY 768**

*Pastry Techniques* – An introduction to pastry products and methods, this course will include lamination, short crust, liaison, meringue, pastry cream, pâte à choux, vanilla sauce, ganache, custard and mousse. Assembling the various components into completed pastries will include filling, glazing, garnishing and making a variety of sauces. Students will learn to evaluate the quality of the items that are produced.

**Prerequisite:** Eligibility for English 100, Reading 125 and Mathematics 98

**Co-requisite Course Requirements:** Enrollment in baking and pastry 766, 767, 768 and 769

### **BAKING & PASTRY 769**

*Cookies and Tarts* – An introduction to a variety of mixing methods, doughs, batters, fillings and glazes with emphasis on preparing unfilled and filled cookies, mignardises, tarts, a variety of petit fours and other one bite items. Emphasis will be on production and will include specialty preparations, like gingerbread houses.

**Prerequisite:** Eligibility for English 100, Reading 125 and Mathematics 98

**Co-requisite Course Requirements:** Enrollment in baking and pastry 766, 767, 768 and 769

## **BAKING & PASTRY 770**

*Basic and Classical Cakes* – With emphasis on the different mixing and assembly methods, the students will prepare a variety of classical cakes from simple pound cakes to elaborate filled cakes and tortes. Classical preparations will include Sacher Torte, Dobos Torte, Opera Torte, Marjolaine, Gateaux St. Honore, and Charlottes. Piping skills will be introduced and practiced. ***Prerequisite:*** Baking Techniques, Pastry Techniques or consent of Dean of Instruction.

***Co-requisite Course Requirements:*** Enrollment in baking and pastry 771, 772, and 773

## **BAKING & PASTRY 771**

*Special Occasion Cakes – Decorating* techniques will be practiced, including flowers and borders, royal icing, fondant draping, crimping and ruffling and gum paste flowers. Students will prepare special occasion cakes, seasonal cakes, and classical and contemporary wedding cakes. ***Prerequisite:*** Baking Techniques, Pastry Techniques or consent of Dean of Instruction.

***Co-requisite Course Requirements:*** Enrollment in baking and pastry 770, 772, and 773

## **BAKING & PASTRY 772**

*Individual Pastries* - Quantity production will be a key element of this course. From scaling recipes and calculating yields to working a pastry station, each student will be exposed to volume production for pastry buffet tables and retail operations. Emphasis will include presentation and plate designs for banquet desserts.

***Prerequisite:*** Baking Techniques, Pastry Techniques or consent of Dean of Instruction.

***Co-requisite Course Requirements:*** Enrollment in baking and pastry 770, 771, and 773

## **BAKING & PASTRY 773**

*Confectionery Arts - Display* pieces are an important art in the pastry chef's repertoire. This course will serve as an introduction to chocolate, sugar, marzipan, finishing techniques, molds and templates. Each student will create a centerpiece utilizing the skills learned. ***Prerequisite:*** Baking Techniques and Pastry Techniques or consent of Dean of Instruction.

***Prerequisite:*** Baking Techniques and Pastry Techniques or consent of Dean of Instruction.

***Co-requisite Course Requirements:*** Enrollment in baking and pastry 770, 771, and 772

## **BAKING AND PASTRY 774**

*Hearth Breads and Rolls* – Learn to mix, shape, bake and store bread and rolls. Emphasis will be on efficiency and increased speed in production of quality products. Students will use traditional fermentation methods, equipment, and methods to emphasize flavor, texture, and appearance as well as techniques that increase shelf life. Students will learn to evaluate the quality of the items that are produced.

***Prerequisite:*** Baking Techniques or consent of Dean of Instruction.

***Co-requisite Course Requirements:*** Enrollment in baking and pastry 775 and 776

## **BAKING & PASTRY 775**

*Specialty Breads* – This course will introduce advanced bread principles and techniques, including regional and ethnic breads. Production will include multi-grain breads, sourdoughs, bagels, pretzels, holiday or seasonal breads, and flat breads. Special emphasis will be placed on mixing, shaping, and finishing specialty breads; and innovative baking methods.

***Prerequisite:*** Baking Techniques and Rolls or consent of Dean of Instruction.

***Co-requisite Course Requirements:*** Enrollment in baking and pastry 774 and 776

## **BAKING & PASTRY 776**

*Advanced Baking Principles* – We live in a world where many people have special dietary needs. This course examines baking methods and principles from a nutritional and chemical/physical point of view. Topics to be covered include: diets such as vegan, diabetic, low carb and gluten-free, nutritional analyses, and preparation of items for persons with special dietary needs.

***Prerequisite:*** Baking Techniques or consent of Dean of Instruction.

***Co-requisite Course Requirements:*** Enrollment in baking and pastry 774 and 775