

**BAKING AND PASTRY ARTS
BASIC CERTIFICATE (15 credit hours)**

The Basic Certificate Program curriculum introduces the students to the commercial baking environment by covering safety and sanitation skills and station set-up, proper use and care of equipment, baking and pastry terminology. The program is designed to give the student the opportunity to investigate and assess Baking and Pastry as a possible career. The basic certificate Program consist of the first 16 weeks of the I.C.C.B. approved A.A.S. Degree Program.

Required Courses	Credit Hours
Baking & Pastry Arts 765 – Introduction to Baking	3
Baking & Pastry Arts 766 – Baking Safety and Sanitation	3
Baking & Pastry Arts 767 – Baking Techniques	3
Baking & Pastry Arts 768 – Pastry Techniques	3
Baking & Pastry Arts 769 – Cookies & Tarts	3

TOTAL CREDITS REQUIRED FOR BAKING AND PASTRY BASIC CERTIFICATE	15
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**BAKING AND PASTRY BASIC CERTIFICATE
COURSE TUITION AND FEES**

FIRST SEMESTER (Phase I)

Course #	Course Title	Hours	Tuition	Fees	Total
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
Total Semester	I	15	\$1185*	\$2700	\$4060**
TOTAL FOR BASIC CERTIFICATE		15	\$1185*	\$2700	\$4060**

*This tuition is based on in-district tuition of \$79 per credit hour

Out-of-District Tuition: \$180.15 per credit hour is added to the in-district rate of \$79.00 for a total of **\$259.15 per credit hour**.

Out-of-State Tuition: \$222.55 per credit hour is added to the in-district rate of \$79.00 for a total of **\$301.55 per credit hour**

**Includes activity and registration fees for each semester and graduation fee in final semester

Activity fee is \$150 per semester when 12 or more credits are taken, \$50 per semester when less than 12 credits are taken

Registration fee is \$25 per semester

Graduation fee is \$20 in final semester of AAS degrees

Fees include all baking and pastry books,, uniforms and pastry kit. Books for general education classes are not included. Students must purchase their own chef shoes and a lock for their locker.

BAKING & PASTRY ARTS COURSE DESCRIPTIONS FOR BASIC 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