

CULINARY BAKING AND PASTRY ARTS

Credentials

Culinary Baking and Pastry Arts certificate	35 cr.
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Major Description

The 30-week baking and pastry arts certificate program provides students with skills and a foundation to begin a career in baking and pastry including restaurant or hotel kitchens. Students will learn both fundamental and advanced bakery and pastry skills while studying all aspects of baking processes, techniques, safety and sanitation.

Culinary Baking and Pastry Arts Certificate

Schoolcraft program code # 1YC.00247

The baking and pastry arts certificate program provides the skills necessary to enter bakeries, pastry shops, restaurants and hotel bakery and pastry kitchens.

The curriculum prepares students in quality baking and pastry preparation. The two core courses start with the fundamental skills and build gradually to the more advanced and refined skills. Topics covered include professionalism, safety and sanitation, dietetic baking, baking processes and techniques, pies, tarts, contemporary tortes, French pastry, cold and frozen desserts, chocolates, cake decoration, breads, cookies and many other related nutritional desserts.

This program contains some courses restricted to students officially admitted to this program. Students who satisfactorily complete the program requirements qualify for a certificate of program completion.

This program requires a special admissions process. Contact the Admissions and Welcome Center at 734-462-4426 or admissions@schoolcraft.edu to complete an application.

SAMPLE SCHEDULE OF COURSES
Admission Prerequisites

These courses are pre-program requirements and not included in degree program totals.

CUL 102*	Culinary Sanitation	2
CBPA 103	Introduction to Baking & Pastry Skills & Techniques	2
	Total Credits	4

First Year—Fall Semester

CBPA 125	Pastries	20
	Total Credits	20

First Year—Winter Semester

CBPA 144	Baking	15
	Total Credits	15

PROGRAM TOTAL 35 CREDITS

Not all courses are offered each semester. Students should work with an academic advisor or counselor to develop a schedule that will work for them.

Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor or counselor. Number of credits may vary depending on the course selection.