

# PRIDE. CHALLENGE. ACHIEVEMENT.

CREDENTIAL YEAR 2017-18

## CULINARY BAKING AND PASTRY ARTS

### Credentials

Culinary Baking and Pastry Arts certificate	35 cr.
---	--------

### 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.

### National Median Salaries for Baking and Pastry Arts-related positions (source: USBLS)

Baker: \$30,920

Pastry Chef: \$34,750

### 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](mailto:admissions@schoolcraft.edu) to complete an application.**

### SAMPLE SCHEDULE OF COURSES

#### Admission Prerequisites

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

CUL 102*	Culinary Sanitation	2
CBPA 103	Introduction to Baking and Pastry Skills and Techniques	2
	<b>Total Credits</b>	<b>4</b>

#### First Year—Fall Semester

#### First Year—Winter Semester

CBPA 125	Pastries	20	CBPA 144	Baking	15
	<b>Total Credits</b>	<b>20</b>		<b>Total Credits</b>	<b>15</b>

### PROGRAM TOTAL 35 CREDITS

\* If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.



It is the policy of Schoolcraft College that no person shall, on the basis of race, religion, color, gender, age, marital status, disability, sexual orientation, and/or national origin, be subjected to discrimination during or be excluded from participating in or be denied the benefits of any program or activity or in employment.



Welcome to college.  
[schoolcraft.edu](http://schoolcraft.edu)



**Schoolcraft**  
College