

CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT

Baking and Pastry

Certificate of Achievement, Culinary Arts, Baking and Pastry: Trained baking and pastry professionals will find plenty of career opportunities in Northern Nevada. Challenging positions are open in retail and wholesale bakeries, pastry shops, upscale restaurants, hotels, and casinos, assisted living centers, educational institutions, supermarkets, hospitals, ski and lake resorts, corporate cafeterias and commissaries. There is a real shortage of skilled and knowledgeable bakers and pastry cooks.

Outcomes

Students completing the certificate will:

- Demonstrate basic and advanced culinary skills through a series of learned competencies including but not limited to knife care, cutting techniques, stock preparation, and functions of the bakery including terminology and bakery fundamentals.
- Demonstrate the knowledge to work in commercial hot food kitchens, and commercial bakery kitchens.

Gainful Employment

While all of the educational programs at Truckee Meadows Community College are designed to lead to either employment or transfer, the Department of Education requires that we provide information on specific certificate programs. More information on Gainful Employment (<http://www.tmcc.edu/financial-aid/consumer-information/gainful-employment>) is available on the TMCC website. We hope this information is helpful to you as you make your career and educational choices.

Certificates of Achievement are a set of courses that can serve as a stepping stone to an associate degree or allow students to enter the workforce. Certificates of Achievement have a general education component.

To earn a Certificate of Achievement, students must:

1. Maintain a minimum cumulative GPA of 2.0 (see requirements for graduation.)
2. Complete a minimum of 15 semester credit hours within the college.
3. Satisfy General Education requirements for the AAS (<http://catalog.tmcc.edu/degrees-certificates/general-education/aas>).
4. Have no financial or library obligation to the college.

| Code | Title | Units |
|---------------------------------------|--|-------|
| General Education Requirements | | |
| <i>Communications</i> | | 3 |
| Recommended: | | |
| BUS 107 | Business Speech Communications | |
| <i>English</i> | | 3 |
| Required: | | |
| ENG 101 | Composition I | |
| or ENG 113 | Composition I for International Students | |

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|---------------------------------|---|-----|
| <i>Human Relations</i> | | 3 |
| Required: | | |
| MGT 212 | Leadership and Human Relations | |
| or MGT 201 | Principles of Management | |
| <i>Mathematics</i> | | |
| Required: | | |
| CUL 245 | The Business Chef | 3 |
| Certificate Requirements | | |
| CUL 100 | Sanitation/HACCP | 2 |
| CUL 105 | Basic Skills Development | 3 |
| CUL 106 | Understanding Culinary Techniques I | 6 |
| CUL 125 | Principles of Baking | 3 |
| CUL 170 | Retail Deli and Bakery | 3 |
| CUL 225 | Advanced Baking | 3 |
| CUL 230 | Pastry Arts | 3 |
| CUL 295 | Work Experience in Culinary Arts | 3 |
| Total Units | | 38 |
| 1st semester | | |
| CUL 105 | Basic Skills Development | 3 |
| CUL 100 | Sanitation/HACCP | 2 |
| ENG 101 | Composition I | 3 |
| or ENG 113 | or Composition I for International Students | |
| Semester Total | | 8 |
| 2nd semester | | |
| CUL 106 | Understanding Culinary Techniques I | 6 |
| CUL 245 | The Business Chef | 3 |
| MGT 212 | Leadership and Human Relations | 3 |
| or MGT 201 | or Principles of Management | |
| Semester Total | | 12 |
| 3rd semester | | |
| CUL 125 | Principles of Baking | 3 |
| CUL 225 | Advanced Baking | 3 |
| Semester Total | | 6 |
| 4th semester | | |
| Communications ¹ | | 3 |
| CUL 170 | Retail Deli and Bakery | 3 |
| CUL 230 | Pastry Arts | 3 |
| CUL 295 | Work Experience in Culinary Arts | 1-6 |
| Semester Total | | 12 |
| Total Units | | 38 |

¹ See program recommendations or requirements.