

# 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.

## Certificate 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 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 within an AAS degree that can serve as a stepping stone to an AAS 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.

### General Education Requirements

<b>Communications</b>	<b>3</b>
Recommended:	
BUS 107	Business Speech Communications
<b>English</b>	<b>3</b>
Required:	
ENG 101	Composition I
or ENG 113	Composition I for International Students
<b>Human Relations</b>	<b>3</b>
Required:	
MGT 212	Leadership and Human Relations

or MGT 201	Principles of Management	
<b>Mathematics</b>		
Required:		
CUL 245	The Business Chef	3
<b>Certificate Requirements</b>		
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

Course	Title	Units
<b>1st semester</b>		
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
<b>2nd semester</b>		
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
<b>3rd semester</b>		
CUL 125	Principles of Baking	3
CUL 225	Advanced Baking	3
Semester Total		6
<b>4th semester</b>		
Communications <sup>1</sup>		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

<sup>1</sup> See program recommendations or requirements.