

# BAKING AND PASTRY, COA

## Program Code: Baking & Pastry-CoA

### Program Description

The Certificate of Achievement in Baking and Pastry prepares students to become baking and pastry professionals and teaches the fundamentals and techniques with emphasis on hands-on preparation of breads, cakes and pastries. Graduates are prepared for success in this high demand profession and challenging positions 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.

Culinary Career Map (<https://sites.tmcc.edu/flipbook/career-maps/>)

### Recommended Course Schedule

1st semester		Units
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
ENG 101	Composition I	3
or ENG 100	or Composition Enhanced	
	or Composition I for International and	
or	Multilingual Students	
ENG 113		
<b>Semester Total</b>		<b>8</b>
2nd semester		Units
CUL 106	Understanding Culinary Techniques I	6
CUL 245	The Business Chef	3
MGT 212	Leadership and Human Relations	3
or	or Principles of Management	
MGT 201		
<b>Semester Total</b>		<b>12</b>
3rd semester		Units
CUL 125	Principles of Baking	3
CUL 225	Advanced Baking	3
<b>Semester Total</b>		<b>6</b>
4th semester		Units
CUL 170	Retail Deli and Bakery	3
CUL 230	Pastry Arts	3
CUL 295	Work Experience in Culinary Arts	3
<b>Semester Total</b>		<b>9</b>
<b>Total Units</b>		<b>35</b>

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

### Program Requirements

Certificates of Achievement can be 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 Certificate of Achievement (<https://catalog.tmcc.edu/degrees-certificates/general-education/aas/>).
4. Have no financial or library obligation to the college.

Code	Title	Units
<b>General Education Requirements</b>		
<i>English/Communications</i>		3
Required:		
ENG 101	Composition I	
or ENG 100	Composition Enhanced	
or ENG 113	Composition I for International and Multilingual Students	
<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
<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
<b>Total Units</b>		<b>35</b>

### Program Outcomes

Students completing the certificate will:

PSLO1: 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.

PSLO2: Demonstrate the knowledge to work in commercial hot food kitchens, and commercial bakery kitchens.