

Baking and Pastry Arts Certificate

Learning Outcomes

Program Purpose:

The certificate programs offered through the Culinary Arts and Hospitality program provide students a foundation for entry into the culinary arts and hospitality field. The certificate in Baking and Pastry Arts provides an opportunity for students to develop a greater level competency in this area of the culinary arts and hospitality field.

Learning Outcomes:

Students who earn a certificate in Baking and Pastry Arts will learn and be prepared to demonstrate foundation-level skills and professional practices in the following areas:

Baking & Pastry Arts

- Baking techniques, processes, methods and ingredients used to prepare baked goods such as: yeast breads, quick breads, various types of cookies and cakes, meringues, creams and custards, and dessert sauces.
- Prepare and evaluate pies and tarts, completed cakes using icing techniques, laminated dough and laminated dough products, pate choux and pate choux products, and a variety of fillings and topics for pastries and baked goods.

Culinary Arts

- Cooking techniques, processes and methods such as: sauté, roasting, frying, barbeque, grilling, broiling, braising, stewing, shallow poaching, steaming.
- Methods and processes used to add flavor to foods, including: herbs, spices, oils and vinegar, condiments, marinades and rubs.

Professionalism in the Workplace

- History and workings of the culinary arts and hospitality industry and the expectations of being a working professional within this industry.
- Communication skills sufficient to effectively provide information to supervisors, co-workers, and subordinates in written form, e-mail, or in person.
- Computation skills sufficient to perform recipe conversions, calculate yield analysis, calculate food and restaurant costs, determine menu price, and interpret profit and loss statements.
- Human relation skills that lead to effective working relationship with supervisors, co-workers and subordinates such as active listening, leadership, teamwork, conflict resolution, motivating self and others, and managing stress in the workplace.

Safety in the Workplace

- Proper and safe use of tools and equipment used in the culinary arts and hospitality industry.
- Safe receiving, handling and processing of food; identification and properly handling of food spoilage; and application of safety and sanitation measures to minimize food borne illness and injury.