

BAKING AND PASTRY, CERTIFICATE OF ACHIEVEMENT

The Certificate of Achievement in Baking and Pastry prepares students for entry-level positions as a baker or cake decorator. In these positions, employees are required to prepare menus, requisition supplies, supervise equipment use, maintain varied records, and coordinate data with accountants and others in the organization.

Course ID	Title	Units/ Hours
CRM R100	Principles of the Hospitality Industry	3
CRM R104	Sanitation and Environmental Control	3
CRM R103A	Culinary Baking Techniques	6
CRM R103B	Advanced Pastry	3.5
CRM R103C	Cake Decorating and Assembly	2.5
CRM R106	Nutrition in Food Service	3
CRM R120	Customer Service	3
CRM R170	Baking Principles	1
CRM R171	Introduction to Baking and Pastry	7
CRM R172	Bread Baking Principles	3
CRM R173	Production Planning and Bakery Operations	6
CRM R174	Intermediate Production and Café Specialties	4
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	1-3
Total Required Major Units		46-48

To earn a Certificate of Achievement (COA), a student must complete all courses within the certificate with a grade of "C" or better (or "P").

Year 1

Summer Semester		Units/Hours
CRM R170	Baking Principles	1
CRM R104	Sanitation and Environmental Control	3
CRM R100	Principles of the Hospitality Industry	3
Units/Hours		7
Total Units/Hours		7

Year 1

Fall Semester		Units/Hours
CRM R103A	Culinary Baking Techniques	6
CRM R120	Customer Service	3
CRM R106	Nutrition in Food Service	3
Units/Hours		12
Spring Semester		
CRM R103B	Advanced Pastry	3.5
CRM R103C	Cake Decorating and Assembly	2.5
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	1-3
Units/Hours		7-9

Year 2

Fall Semester		
CRM R171	Introduction to Baking and Pastry	7
CRM R172	Bread Baking Principles	3
Units/Hours		10

Spring Semester

CRM R173	Production Planning and Bakery Operations	6
CRM R174	Intermediate Production and Café Specialties	4
Units/Hours		10
Total Units/Hours		39-41

- Demonstrate basic knowledge of baking techniques and procedures
- Apply Local and Federal laws and regulations relating to safety and sanitation in a kitchen/classroom environment.
- Obtain ServSafe certification from the National Restaurant Association.
- Identify and properly use food service tools, equipment, and basic key food ingredients in a production kitchen.
- Apply the fundamentals of baking science to the preparation of a variety of products.
- Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.