

BAKING AND PASTRY ARTS, CERTIFICATE OF ACHIEVEMENT

The Baking and Pastry Arts Certificate is designed to qualify individuals who have completed the certificate to work in the baking and pastry industry.

Learning Outcomes

Upon successful completion of the program, students will be able to:

- Prepare baked goods and dessert items that are marketable to the public and safe to consume.

Certificate of Achievement Requirements

Code	Title	Units
Required Core		
HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads	1
HOSP 78	Bakeshop: Basic Baking Techniques	1
HOSP 81	Bakeshop: Pies and Tarts	1
HOSP 82	Bakeshop: Cakes, Tortes and Decorating Techniques	1
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts	1
HOSP 84	Chocolate I: Introduction to Chocolate	0.5
HOSP 87	Bakeshop: Regional French Desserts	1
HOSP 88	Chocolate II: Chocolates and Confections	0.5
WORK 96	Professional and Essential Skills	1
Select one course from the following		.5-3
HOSP 58	Sanitation, Safety, Equipment	
HOSP 180	Food Safety Certification	
Select one to two units from the following:		1-2
HOSP 20	Catering	
WORK 99	Career-Focused Work Experience	
Total Units		9.5-13

Please refer to the graduation requirements section of the Catalog for information about degree and certificate requirements including Reading and Writing, Mathematics, Information Competency, and General Education requirements.

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

Suggested Course Sequence

First Year

Fall	Units
HOSP 58 or HOSP 180	Sanitation, Safety, Equipment or Food Safety Certification
	0.5-3

HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads	1
HOSP 78	Bakeshop: Basic Baking Techniques	1
HOSP 81	Bakeshop: Pies and Tarts	1
HOSP 84	Chocolate I: Introduction to Chocolate	0.5
Units		4-6.5
Spring		
HOSP 20 or WORK 99	Catering or Career-Focused Work Experience	1-2
HOSP 82	Bakeshop: Cakes, Tortes and Decorating Techniques	1
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts	1
HOSP 87	Bakeshop: Regional French Desserts	1
HOSP 88	Chocolate II: Chocolates and Confections	0.5
WORK 96	Professional and Essential Skills	1
Units		5.5-6.5
Total Units		9.5-13

MPC "Ready to Work" Career Education programs offer students the opportunity to gain knowledge and skills needed for employment and job advancement.

All students should consult with a Counselor to discuss career pathways, for support with career exploration and planning, and to create a personalized education plan to help them meet their academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling services provided by MPC and to connect with a Counselor.

Additional resources are available through MPC's Career & Transfer Resource Center (CTRC). The CTRC offers career resources, workshops, guidance and referrals. Visit the CTRC for support finding online career information and other resources to explore majors, occupations, and employment information.