

# BAKING AND PASTRY ARTS, NONCREDIT CERTIFICATE OF COMPLETION

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.

## Noncredit Certificate of Completion Requirements

Code	Title	Units
<b>Required Core</b>		
HOSP 477	Bakeshop: Yeasted and Non-Yeasted Breads (34 Hours)	0
HOSP 478	Bakeshop: Basic Baking Techniques (36.5 Hours)	0
HOSP 481	Bakeshop: Pies and Tarts (36 Hours)	0
HOSP 482	Bakeshop: Cakes, Tortes and Decorating Techniques (36.5 Hours)	0
HOSP 483	Bakeshop: French Pastries and Restaurant-Style Desserts (36.5 Hours)	0
HOSP 484	Chocolate I: Introduction to Chocolate (18 Hours)	0
HOSP 487	Bakeshop: Regional French Desserts (36.5 Hours)	0
HOSP 488	Chocolate II: Chocolates and Confections (18 Hours)	0
<b>Total Hours</b>		<b>252</b>

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.