



# 2017-2018 Certificate

**Certificate:** BAKING AND PASTRY ARTS (61-316-3)\*

**Credits:** 8 Credits

**Description:** This certificate prepares individuals to serve as professional bakers and pastry specialists in restaurants or other commercial baking establishments. Coursework includes instruction in bread and pastry making, bread and pastry handling and storage, cake and pastry decorating, baking industry operations, product packaging and marketing operations, and counter display and service.

**Related program:** Culinary Arts

**Campuses Available:** Racine Campus

## REQUIRED COURSES

✓	<u>Semester One</u>	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	316-131 Culinary Skills I*	4		316-170
<input type="checkbox"/>	316-140 Basic Baking Techniques	3		
<input type="checkbox"/>	316-170 Sanitation and Hygiene*	1		
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				
<b>Total Credits</b>		<b>8</b>		

## ADDITIONAL REQUIREMENTS

Students must submit all health and immunization forms prior to the first day of attending classes marked with an (\*).

Students who are interested in continuing into the 10-316-1 Culinary Arts program can earn their associate degree by completing an additional 55 credits. Please see your academic advisor for details.

\*This certificate was previously listed as 90-316-8 Baking and Pastry Arts.