



## 2023-2024 Certificate

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

**Credits:** **11 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

The sequence shown is the recommended path to completion. Courses will be scheduled in the terms indicated here.

All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.

Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).

### **REQUIRED COURSES**

NOTE: Requisites (prereq- before/ coreq-with)

**R-D = Racine Days, E-D = Elkhorn Days, F=Fall**

✓	Term One	Cr.	Prerequisite	Corequisite	R-D	E-D
	316-131 Culinary Skills I*	4		316-170	F	F
	316-140 Basic Baking Techniques	3			F	F
	316-170 Sanitation and Hygiene	1			F	F
	804-135 Quantitative Reasoning	3	834-109		F	F
	<b>Total Credits</b>	<b>11</b>				

### **ADDITIONAL REQUIREMENTS**

Students must meet one of the following: minimum high school GPA of 2.6, minimum college GPA of 2.0, or complete valid math placement assessment.

Students who are interested in continuing into the 10-316-1 Culinary Arts program can earn their associate degree by completing an additional 53 credits. Please see your academic advisor for details.

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

NOTE: Students must complete a certificate program with a minimum of a 2.0 Program GPA.