OVERVIEW

Rise to the challenge of producing high-quality breads and pastries in any aspect of the food service industry. Working closely with professional Baking and Pastry Chef Instructors, learn how a measure of precision and dash of creativity could lead to a sweet career.

In less than 15 months, you could earn an Associate of Applied Science degree in Baking and Pastry Arts. A Diploma in this field is also available.

COLLEGE OF CULINARY ARTS

PROGRAM OUTCOMES

From basic breads to custom cakes, students could gain experience preparing a variety of products at various production levels. A "real-world" externship allows students to apply learned skills and gain valuable experience.

THE PRECISION OF BAKING
The science of baking is explored in a hands-on environment. A firm understanding of the most basic concepts will pave the way for truly creative work.

- Weights, Measures, and Baker's Math
- Methodology of Mixing and Baking Methods
- Artisan Breads, Sweet Doughs, and Laminated Pastries
- Piping, Torting, and Icing

THE ART OF PASTRY
The advanced curriculum integrates multiple production and presentation techniques to create products that taste as good as they look.

- Petit Fours, Custards, Crèmes, and Frozen Desserts
- Multi-layer Tiered Cake Design and Production
- Chocolate and Pastillage Showpieces
- Plating, Buffet Presentation, and Tableside Cookery

THE BUSINESS OF THE BAKESHOP
Operational issues that lead to profit or loss are studied throughout the program, taking into account current trends and industry standards.

- Kitchen Sanitation and Safety
- Mise en Place and Production Efficiency
- Purchasing, Ingredient Functionality, and Cost Control
- Principles of Nutrition and Alternative Baking Methods

POSSIBLE CAREER TRACK

- **BAKERIES AND PASTRY SHOPS**
- **RESTAURANTS**
- **HOTELS AND RESORTS**
- **ON- AND OFF-PREMISE CATERING**
- **SCHOOLS AND UNIVERSITIES**
- **HOSPITALS AND RETIREMENT COMMUNITIES**
- **CORPORATE DINING SERVICES**
- **CRUISE SHIPS**

CULINARY INSTITUTE
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