

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 can lead to a sweet career.

In as little as 40 weeks, you can earn a Diploma in Baking and Pastry Arts. An Associate of Applied Science degree in this field is also available and can be earned in less than 15 months.

PROGRAM OUTCOMES

From basic breads to custom cakes, students will gain experience preparing a variety of products at various production levels. Students will apply learned skills and gain additional "real-world" experience through externships.

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, Production, and Transportation
- Sugar, 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



COLLEGE OF
CULINARY ARTS

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



College of Culinary Arts
of ECPI University

BAKING AND PASTRY ARTS

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For information on this program's success, cost, and other important facts, see ecpi.edu/bas
Campuses in VA, NC, SC, and Online | Degree and program field availability varies by campus.