

# Professional Baking

## Certificate of Proficiency

The Professional Baking certificate program prepares graduates for employment in individual bake shops or in the bakery production departments of healthcare institutions, restaurants, supermarkets, hotels, catering businesses or cruise ships.

Successful graduates of the program will be able to:

- prepare a wide variety of foodservice bakery products;
- use safe and sanitary methods in the production of a wide variety of bake shop goods within many commercial and noncommercial bakery production businesses;
- use basic, intermediate and advanced baking techniques and tools within any bake shop operation;
- assess overall quality of the baked goods produced and served;
- use standardized recipes;
- apply culinary terminology used within the food service industry;
- appraise the needs of and have the ability to purchase food and nonfood supplies for commercial bakery operations.

Most of the credits earned in acquiring the Professional Baking Certificate can be applied towards the college's associate degree programs.

Admission to the program requires a high school diploma or its equivalent.

### Curriculum

Code	Course (lecture/lab hours)	Credits
ENG 101	English Composition I (3/0)	3
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 110	Breakfast / Pantry (1/3)	2
HOS 111	Culinary Math (1/0)	1
HOS 115	Food and Culture (2/2)	3
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 217	Professional Baking I (1/4)	3
HOS 218	Professional Baking II (1/4)	3
HOS 219	Professional Baking III (1/3)	2
HOS 246	Artisanal Breads (1/3)	2
HOS 247	Restaurant Desserts (1/4)	3
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
MAT 108	Topics in Mathematics (3/0) OR <sup>1</sup>	3
BUS 103	Business Mathematics (3/0)	
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<sup>1</sup> Students planning to transfer to Culinary Arts or HRIM degree programs should take MAT 108.

