

BAKING FUNDAMENTALS CERTIFICATE

PROGRAM CODE: 1C12968

This two semester **Baking Fundamentals Certificate** is designed to provide the student with fundamental knowledge and techniques of baking and pastry, food safety, an understanding of the complexity of kitchen operations and an appreciation of the hospitality industry. Graduates will gain the knowledge and applied skills required to enter the hospitality industry as a baker or pastry cook. To earn a certificate, complete the required courses as listed with a minimum grade of C. At least 50% of all course work must be completed at Cypress College. This certificate requires 17 units.

Code	Title	Units
Required Courses are listed in suggested sequence (17 units):		
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 236 C	Baking Fundamentals II	3
HRC 246 C	Pastry Arts	3
Total Units		17

Program Student Learning Outcomes

OUTCOME 1: Acquire the culinary and baking industry workforce skills, including food safety, handling, preparation, kitchen management, exposure to various styles of pastries, and proper use of baking applications and equipment, necessary for employment in the industry. Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for Baking and Pastry Arts to include sanitation and safety, equipment knowledge, baking ingredients, mixing method, dessert execution and presentation.

OUTCOME 3: Enhance student career and educational opportunities within the baking and pastry and culinary arts industry.

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1519