

Pastry and Baking CERTIFICATE

Program Overview

Chefs and cooks prepare a variety of foods in many different environments, from preparation of a la carte (prepared to order) to banquets for hundreds of people. Responsibilities include sanitation, maintaining an accounting and inventory control system, estimating the amount of food needed, purchasing food supplies, and planning menus. Nutritional aspects of healthy cooking are increasingly incorporated into the chefs menu.

This certificate will allow the student to gain sufficient knowledge and skill to become employable in a commercial baking and cake decorating environment. Bakeries, pastry shops and candy shops are potential employers. Many large department stores, grocery stores, hotels and private clubs also hire our graduates. Entrepreneurs that are interested in having these skills to support their own plan are also welcome.

A good general education, good reading ability, and a working knowledge of mathematics is important so that students can interpret weights and measures, calculate recipes, and understand cost control, inventory control and forecasting.

Career Opportunities

According to the U.S. Bureau of Labor Statistics and the National Restaurant Association, meal preparation continues to shift out of the home, providing plentiful opportunities for chefs, cooks, and other food service workers. Americans spend more than \$300 billion each year on meals eaten outside the home. The service industry currently employs 9,631,900 individuals and is projected to swell by 7.7% by 2018.

Opportunities are available in hotels, restaurants, resorts, clubs, catering and corporate dining, government and school kitchens. Institutional opportunities include health care, schools, corporations, and government facilities. Culinary Arts careers can lead in many different directions such as hospitality management, sales, product development, or owning your own business.

Program Outcomes

1. Graduates will demonstrate professional skills of a Certified Pastry Culinarian.
2. Graduates will apply learned pastry skills to any working pastry shops or commercial bakery settings.
3. Graduates will demonstrate the best practices in baking production in accordance with the National food Safety and Sanitation guidelines.
4. Graduates will create, write and cost pastry recipes.
5. Graduates will compose a post-graduation career trajectory plan in food & hospitality industry (choice content goal).

Program Faculty

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Professional Focus

This program offers a focused, hands-on, professional approach to baking breads, cakes and pastries, including development of marketable cake decorating skills.

Transferable Credits

Credits completed in the Pastry and Baking Certificate program apply to the Culinary Arts Diploma and AAS Degree programs.

Textbook and Supply Costs

Students should expect to spend approximately \$1,000.00 for books, uniform, and culinary supplies. This cost is in addition to the cost of tuition and fees.

Program Requirements

Check off when completed

Course	Cr
<input type="checkbox"/> CULA 1455 Food Safety and Sanitation	2
<input type="checkbox"/> CULA 1465 Culinary Nutrition Theory	2
<input type="checkbox"/> CULA 1555 Culinary Career Portfolio	1
<input type="checkbox"/> CULA 1565 Principles of Culinary Leadership	2
<input type="checkbox"/> CULA 1601 Pastry Foundations	3*
<input type="checkbox"/> CULA 1611 Introduction to Baking	2
<input type="checkbox"/> CULA 1621 Pastry Basics	2
<input type="checkbox"/> CULA 1631 Introduction to Breads	2
<input type="checkbox"/> CULA 1641 Baking Externship 1	1
<input type="checkbox"/> CULA 1650 Pastry Externship 1	1
<input type="checkbox"/> CULA 2300 Viennoiserie	2
<input type="checkbox"/> CULA 2310 Entremets & Specialty Cakes	2
<input type="checkbox"/> CULA 2320 Advanced Decorating and Pastry	3
<input type="checkbox"/> CULA 2330 Showpieces and Confiserie	3
<input type="checkbox"/> CULA 2340 Baking Externship 2	1
<input type="checkbox"/> CULA 2350 Pastry Externship 2	1

Total Program Credits 30

*Course has a differential tuition rate. Check the Course Schedule at saintpaul.edu/CourseSchedule for current course costs.

*Information is subject to change.
This Program Requirements Guide is not a contract.*

Program Start Dates

Fall

Course Sequence

Culinary Training at Saint Paul College is cohort based and requires full time attendance. Students can expect to spend time on campus about 4 days a week from 2:30pm to 8:30pm. This schedule may vary. Classes are offered in a sequential manner that allows students to build on their skills. For this reason, part-time attendance is not possible.

This certificate can only be started in the first (fall) semester and completed in the second (spring) semester.

First Semester (Fall)

CULA 1601 Pastry Foundations	3*
CULA 1611 Introduction to Baking	2
CULA 1621 Pastry Basics	2
CULA 1631 Introduction to Breads	2
CULA 1641 Baking Externship 1	1
CULA 1650 Pastry Externship 1	1
CULA 1455 Food Safety and Sanitation	2
CULA 1465 Culinary Nutrition Theory	2
Total Semester Credits	15

Second Semester (Spring)

CULA 2300 Viennoiserie	2
CULA 2310 Entremets & Specialty Cakes	2
CULA 2320 Advanced Decorating and Pastry	3
CULA 2330 Showpieces and Confiserie	3
CULA 2340 Baking Externship 2	1
CULA 2350 Pastry Externship 2	1
CULA 1555 Culinary Career Portfolio	1
CULA 1565 Principles of Culinary Leadership	2
Total Semester Credits	15
Total Program Credits	30

Minimum Program Entry Requirements

Students entering this program must meet the following minimum program entry requirements:

Reading: Score of 240+ on Reading Comprehension or grade of "C" or better in READ 0721 or READ 0724 or EAPP 0860

Writing: Any

Arithmetic: Score of 250+ or grade of "C" or better in MATH 0745

Assessment Results and Prerequisites:

Students admitted into Saint Paul College programs may need to complete additional course based on assessment results and course prerequisite requirements. Certain MATH, READ, and ENGL courses have additional prerequisites.

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