

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 be proficient in the preparation of various cakes, pastries and icings.
2. Graduates will demonstrate skilled use of piping bag and decorating technique.
3. Graduates will be eligible for Minnesota Food Manager Certification.
4. Graduates will be prepared for immediate employment in bakery.

Program Faculty

Sean Jones sean.jones@saintpaul.edu
Nathan Sartain nathan.sartain@saintpaul.edu

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

The majority of 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 \$400.00 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 1405 Culinary Arts Foundations 1	2*
<input type="checkbox"/> CULA 1425 Fundamentals of Pastry	1*
<input type="checkbox"/> CULA 1455 Food Safety and Sanitation	2
<input type="checkbox"/> CULA 1465 Culinary Nutrition Theory	2
<input type="checkbox"/> CULA 1565 Principles of Culinary Leadership	2
<input type="checkbox"/> CULA 1575 Artisan Baking and Pastry	2*
<input type="checkbox"/> CULA 2600 Advanced Decorating and Pastry	3
<input type="checkbox"/> CULA 2610 Showpieces and Coniserie	3

Total Program Credits 17

*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, Spring

Course Sequence

This certificate can be completed in a variety of ways. Courses may be offered in the day or evening.

First Semester (Fall)

CULA 1425 Fundamentals of Pastry	1*
CULA 1455 Food Safety and Sanitation	2
CULA 1465 Culinary Nutrition Theory	2
CULA 1565 Principles of Culinary Leadership	2
Total Semester Credits	7

Second Semester

(Spring, Afternoon Section)

CULA 1405 Culinary Arts Foundations 1	2*
CULA 1575 Artisan Baking and Pastry	2*
CULA 2600 Advanced Decorating and Pastry	3
CULA 2610 Showpieces and Coniserie	3
Total Semester Credits	10

Total Program Credits 17

Minimum Program Entry Requirements

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

Reading: Score of 60+ on Reading Comprehension or grade of "C" or better in READ 0721

Writing: Any

Arithmetic: Score of 52+

Assessment Results and Prerequisites:

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

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