



Culinary Arts Baking and Pastry Certificate

Program: Culinary Arts

Program Code:

CB

Academic Area:

Business and Experiential Education

Type:

Certificate of Achievement

CIP Code:

12.0501

Program Statement

The Culinary Arts Baking and Pastry certificate prepares students for entry-level employment in the food service industry. Graduates could work in kitchens or bakeries in a wide variety of establishments. This program focuses on practical training for realistic job settings.

Program Information

- This program offers students the opportunity to develop practical preparation for entry into the growing food service industry.
- Applicants must attend a New Student Information Session
- All courses are taught by experienced chef instructors and/or food service industry professionals.
- Successful completion of this program requires participants to be able to demonstrate practical cooking skills required to work successfully in a professional kitchen.

After Bristol

On completion of this certificate, students can transition to the Applied Associate of Science in Culinary Arts Baking and Pastry Arts degree or continue to an entry-level food service position in the workforce.



Program Courses

Course #	Title	Credits
CIS 113	Hospitality Management Information Systems	3
CUL 100	Introduction to the College/Culinary Experience	1
CUL 140	Food Safety Management	2
CUL 151	Essentials of Baking and Pastry	3
CUL 153	Baking Technologies	3
CUL 156	Artisan Bread	3
CUL 157	French Pastries	3
CUL 240	Purchasing, Menu Planning and Cost Control	3
INT 210	Internship Experience I	3
MTH 115	Culinary Math	3

Recommended Course Sequence - Semester I

Course #	Title	Credits
CUL 100	Introduction to the College/Culinary Experience	1
CIS 113	Hospitality Management Information Systems	3
CUL 140	Food Safety Management	2
CUL 151	Essentials of Baking and Pastry	3
CUL 153	Baking Technologies	3
MTH 115	Culinary Math	3

Recommended Course Sequence - Semester 2

Course #	Title	Credits
CUL 156	Artisan Bread	3
CUL 157	French Pastries	3
CUL 240	Purchasing, Menu Planning and Cost Control	3
INT 210	Internship Experience I	3
Total credits:		27