



Culinary Arts Baking and Pastry Certificate

Program: Culinary Arts

Program Code:

CB

Academic Area:

Business and Experiential Education

Type:

Certificate of Achievement

Campus:

Fall River

CIP Code:

12.0501

Program information

On completion of certificate, students who are looking to continue to the AAS in Culinary Arts/Baking and Pastry Arts option will be credited with these classes (CUL 151 Essentials of Baking I, CUL 152 Essentials of Baking II, CUL 153 Baking Technologies, CUL 140 Sanitation for Culinarians, CUL 240 Purchasing for Culinarians and CUL 154 Introduction to Showpiece and Display) for a smooth transition into the program with the required C- grade.

Program Goals Statement

The Baking and Pastry Arts 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, and could also transfer for further study. This program focuses on practical training for the realistic baking job settings.

After Bristol

On completion of this certificate, students can transition to the AAS in Culinary Arts Baking and Pastry Arts option (with required C- grade) or continue to entry-level foodservice position in the workforce.



Program Courses

Course #	Title	Credits
ENG 101	Composition I: College Writing	3
ENG 102	Composition II: Writing about Literature	3
CUL 151	Essentials of Baking and Pastry	3
CUL 152	Essentials of Baking II	4
CUL 153	Baking Technologies	3
CUL 154	Introduction to Showpieces and Displays	3
CUL 140	Sanitation for Culinarians	2
CUL 240	Purchasing, Menu Planning and Cost Control	3
CUL 165	Culinary Arts or Baking Arts Certificate Seminar	1
	MTH 115, MTH 119 or MTH 125	3

Recommended Course Sequence - Semester I

Course #	Title	Credits
ENG 101	Composition I: College Writing	3
CUL 140	Sanitation for Culinarians	2
CUL 151	Essentials of Baking and Pastry	3
CUL 153	Baking Technologies	3
CUL 240	Purchasing, Menu Planning and Cost Control	3

Recommended Course Sequence - Semester 2

Course #	Title	Credits
ENG 102	Composition II: Writing about Literature	3
CUL 152	Essentials of Baking II	4
CUL 154	Introduction to Showpieces and Displays	3
CUL 165	Culinary Arts or Baking Arts Certificate Seminar	1
	MTH 115, MTH 119 or MTH 125	3
	Total credits:	28

Category Descriptions

MTH 115, MTH 119 or MTH 125

Credits: 3

Choose one of the following:



Course #	Title	Credits
MTH 115	Culinary Math	3
MTH 119	Fundamental Statistics	3
MTH 125	Modern College Mathematics	3