



Culinary Arts Baking and Pastry

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 BCC

- 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: Culinary Arts

Type: Certificate

Campus

Campus:

Fall River

Item #

Title

Credits



Program Courses

Item #	Title	Credits
ENG 101	Composition I: College Writing	3
ENG 102	Composition II: Writing about Literature	3
CUL 151	Essentials of Baking I	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 Culinaricians	2
CUL 240	Purchasing for Culinaricians	2
CUL 165	Culinary Arts or Baking Arts Certificate Seminar	1
	MTH 115 or MTH 119 or MTH 125	3

Recommended Course Sequence - Fall Semester I

Item #	Title	Credits
ENG 101	Composition I: College Writing	3
CUL 140	Sanitation for Culinaricians	2
CUL 151	Essentials of Baking I	3
CUL 153	Baking Technologies	3
CUL 240	Purchasing for Culinaricians	2

Recommended Course Sequence - Fall Semester I

Item #	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 or MTH 119 or MTH 125	3
	Total credits:	26