

Pastry/Baking Certificate

The one-year pastry/baking certificate program is for students who are seeking employment as pastry cooks in pastry/bake shops, hotels, restaurants or other areas that produce pastry and baked products. Students may have an entrepreneurial interest for opening their own operation.

The program involves a total of 30 credits over two semesters with a maximum enrollment of 15 students. See the selective admission selection process (<http://www.jccc.edu/admissions/apply/selective-admissions/pastry-baking.html>). This program only starts in the fall semester. Current industry professionals may desire this program to upgrade their skills and increase their knowledge in this area of study.

Students must complete HMGT 120 Food Service Sanitation and HMGT 223 Fundamentals of Baking before enrolling in the program.

(Major Code 4350; State CIP Code 12.0501)

- Pastry/Baking (<http://www.jccc.edu/academics/hospitality-culinary/pastry-baking>)
- Gainful Employment Data (<http://www.jccc.edu/academics/hospitality-culinary/pastry-baking/gainful-employment/Gedt.html>)

Prerequisites for Required Courses

All Students must complete the three prerequisite courses with a passing grade PRIOR to enrolling in the pastry program.

HMGT 120	Food Service Sanitation	0-1
HMGT 223	Fundamentals of Baking	0-3
Total Hours		0-4

Fall Semester Only

HMPB 155	Pastry Shop Production I*	4
HMPB 160	Pastry Shop Principles I*	4
HMPB 233	Patisserie*	4
HMPB 252	Pastry Shop Business Basics I*	3
Total Hours		15

Spring Semester Only

HMPB 255	Pastry Shop Production II*	4
HMPB 257	Sugar Basics*	4
HMPB 260	Pastry Shop Principles II*	4
HMPB 262	Pastry Shop Business Basics II*	3
Total Hours		15

Total Program Hours: 30