

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. There is a selection process for this program that is online at <http://www.jccc.edu/hospitality-culinary/application-process-pastry-program.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 123 Professional Cooking I*, before enrolling in the program.

(Major Code 4350; State CIP Code 12.0501)

- Gainful Employment - Pastry Baking (<http://www.jccc.edu/hospitality-culinary/ge-pastry.html>)
- Hospitality Management (<http://www.jccc.edu/hospitality-culinary>)

Prerequisites for Required Courses

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

HMGT 120	Food Service Sanitation	1
HMGT 123	Professional Cooking I*	3

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

Total Semester Hours: 30

Courses

HMPB 155 Pastry Shop Production I* (4 Hours)

Prerequisites: HMGT 120 and HMGT 123

Corequisites: HMPB 160 and HMPB 233 and HMPB 252

This course will provide hands-on instruction of techniques used to make basic pastry shop staples used in the production of items intended for retail sales in a professional pastry shop. This course is typically offered in the fall semester. 4.5 hrs. integrated lecture/lab/wk.

HMPB 160 Pastry Shop Principles I* (4 Hours)

Prerequisites: HMGT 120 and HMGT 123

Corequisites: HMPB 155 and HMPB 233 and HMPB 252

This course will examine the fundamental baking concepts including sanitation, ingredient identification and usage, weights and measures, inventory and product ordering needed as it pertains to a professional pastry shop. Students will be operating a working bake shop. This course is typically offered in the fall semester. 4.5 hrs. integrated lecture/lab/wk.

HMPB 233 Patisserie* (4 Hours)

Prerequisites: HMGT 120 and HMGT 123

Corequisites: HMPB 155 and HMPB 160 and HMPB 252

This course will provide hands-on instruction of techniques to make finished pastry items such as tortes, tarts, pastries, cookies, candies and breads as well as how to present items in a professional manner. This course is typically offered in the fall semester. 4.5 hrs. integrated lecture/lab/wk.

HMPB 252 Pastry Shop Business Basics I* (3 Hours)

Prerequisites: HMGT 120 and HMGT 123

Corequisites: HMPB 155 and HMPB 160 and HMPB 233

This course will provide basic hands-on techniques used to market finished pastry items, customer service, setting up, restocking and maintaining a display case, as well as taking pastry orders. This course is typically offered in the fall semester. 3.5 hrs. integrated lecture/lab/wk.

HMPB 255 Pastry Shop Production II* (4 Hours)

Prerequisites: HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252

Corequisites: HMPB 260 and HMPB 257 and HMPB 252

This course will provide hand-on instruction of advanced techniques used to make advanced staples used in the production of advanced pastries, cakes, tarts, and tortes intended for retail sales in a professional pastry shop. This course is typically offered in the spring semester. 4.5 hrs. integrated lecture/lab/wk.

HMPB 257 Sugar Basics* (4 Hours)

Prerequisites: HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252

Corequisites: HMPB 255 and HMPB 260 and HMPB 262

This course will provide hands-on instruction of pulled and brown sugar techniques used for garnishing advanced pastry items. The student will learn how to cook, pull, blow and store sugar pieces used in a professional pastry shop. This course is typically offered in the spring semester. 4.5 hrs. integrated lecture/lab/wk.

HMPB 260 Pastry Shop Principles II* (4 Hours)

Prerequisites: HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252

Corequisites: HMPB 255 and HMPB 257 and HMPB 262

This course will examine the advanced baking concepts including high dollar ingredient identification and usage, storage, advanced inventory control, costing and product sources and product availability as it pertains to a professional pastry shop. This course is typically offered in the spring semester. 4.5 hrs. integrated lecture/lab/wk.

HMPB 262 Pastry Shop Business Basics II* (3 Hours)

Prerequisites: HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252

Corequisites: HMPB 255 and HMPB 260 and HMPB 257

This course will provide advanced hands-on techniques used to market finished pastry items, execute excellent customer service, establishing operational guidelines, inventory and restocking, product ordering, product research, maintaining a display case, as well as taking pastry orders. This course is typically offered in the spring semester. 3.5 hrs. integrated lecture/lab/wk.