Pastry/Baking Certificate

The 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 in opening their own operations.

The program involves a total of 34 total program hours with a maximum enrollment of 15 students. See the department admission selection process (http://www.jccc.edu/academics/credit/hospitality-culinary/pastry-baking/bak-admission-process.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.

(Major Code 5360; CIP Code 12.0501)

Pastry/Baking Program web page (http://www.jccc.edu/academics/credit/hospitality-culinary/pastry-baking/)

Certificate Requirements

Prerequisites for Required Courses

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

Code	Title	Hours
HMGT 120	Food Service Sanitation	1
HMGT 223	Fundamentals of Baking	3
Total Hours		**4**

Fall Semester

Code	Title	Hours
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

Code	Title	Hours
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: 34

* This course has registration requirements.