

PROGRAMS

BAKING AND PASTRY ARTS (C55130)

This Baking and Pastry Arts Curriculum is designed to provide students with the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries, and/or further academic studies.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Course work includes specialty/artisanal breads, desserts/pastries, decorative work, high-volume production, and food marketing.

Graduates should qualify for entry-level positions, such as pastry/bakery assistant, area pastry chef and assistant pastry chef. American Culinary Federation certification may be available to graduates.

Certificate Program

		Course Hours Per Week		Semester Hours
First Semester (Fall)		Class	Lab	Credit
CUL-110	Sanitation & Safety	2	0	2
CUL-110A	Sanitation & Safety Lab	0	2	1
CUL-160	Baking I	1	4	3
Credit Hours		3	6	6
Second Semester (Spring)				
BPA-150	Artisan & Specialty Bread	1	6	4
BPA-165	Hot and Cold Desserts	1	4	3
Credit Hours		2	10	7
Third Semester (Summer)				
BPA-130	European Cakes and Tortes	1	4	3
Credit Hours		1	4	3
Total Required Minimum Semester Hours Credit				16

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Professor Martin Brunner, Baking and Pastry Arts Coordinator

113 Little Hall

910.695.3932

brunnerm@sandhills.edu