

# PROGRAMS

## BAKING AND PASTRY ARTS

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

[View Catalog Archives](#)

**Professor Martin Brunner, Baking and Pastry Arts Coordinator**

113 Little Hall

910.695.3932

[brunnerm@sandhills.edu](mailto:brunnerm@sandhills.edu)