

PROGRAMS

BAKING AND PASTRY ARTS - THERAPEUTIC BAKING (C55130B)

The Therapeutic Baking Certificate 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 in baking for special diets. Course work will include proper safety and sanitation techniques, basic baking knowledge, production of specialty and artisanal breads, as well as managing specific ingredient substitutions to address dietary requirements. Emphasis is placed on understanding nutritional balance, proper selection of ingredient substitutions and creating baked goods to meet today's demand for specialty diets.

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
CUL-112	Nutrition for Foodservice	3	0	3
Credit Hours		4	6	7
Third Semester (Summer)				
BPA-180	Therapeutic Baking	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