

ADVANCED BAKING AND PASTRY, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CT_ABP

Control Number: 22432

Financial Aid Eligible

The requirements for the Certificate of Achievement in Advanced Baking and Pastry includes courses which lead to students gaining a solid foundational knowledge of the baking and pastry industry. Courses are designed for students who desire a career as an entrepreneur in the baking/pastry industry, or in the following positions found at restaurants, hotels, resorts, clubs, and bakeries; head baker, assistant pastry chef, pastry chef, and executive pastry chef.

Program Outcome

Students will be prepared for employment as professional and competent bakers, pastry cooks, or pastry entrepreneurs of retail and wholesale baking and pastry establishments.

Review Certificate Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/certificates/#achievementtext>).

Course	Title	Units
Required Courses		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
CA A124	Principles of Baking 1	2
CA A120	Culinary Principles 1	3
FN A140 or FN A170	Introduction to Nutrition Concepts Nutrition	2-3
CA A126	Principles of Baking 2	2
CA A131	Principles of Artisan	3
CA A236	Directed Practice for Baking and Pastry 1	2
CA A149	Pantry	2
FBM A220	Food and Beverage Cost Control	4
CA A205	Culinary & Baking - Specialty Diets	2
CA A226	Principles of Pastry Arts	3
CA A237	Directed Practice for Baking and Pastry 2	2
FBM A215	Quantity Food Production Management	2
FBM A221	Menu Planning and Purchasing	3
FBM A222	Management, Leadership, and Training	3
Total Units		40-41

Some courses in this program may be offered once per academic year.

Course	Title	Units
Year 1		
Semester 1		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
FN A140 or FN A170	Introduction to Nutrition Concepts or Nutrition	2-3
Units		12-13
Semester 2		
CA A126	Principles of Baking 2	2
CA A131	Principles of Artisan	3
CA A149	Pantry	2
CA A236	Directed Practice for Baking and Pastry 1	2
FBM A220	Food and Beverage Cost Control	4
Units		13
Year 2		
Semester 1		
CA A205	Culinary & Baking - Specialty Diets	2
CA A226	Principles of Pastry Arts	3
CA A237	Directed Practice for Baking and Pastry 2	2
FBM A215	Quantity Food Production Management	2
FBM A221	Menu Planning and Purchasing	3
FBM A222	Management, Leadership, and Training	3
Units		15
Total Units		40-41

Program Sequence

These sequences at Orange Coast College are curriculum maps for students to finish all requirements for the certificate. There may be advisories, prerequisites, or time requirements that students need to consider before following these maps. **Students are advised to meet with an Orange Coast College Counselor for alternate sequencing.**