

BAKING AND PASTRY-BASIC, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CM_CABP

Control Number: 41019

Not Financial Aid Eligible

The requirements for the Certificate of Achievement in Baking and Pastry Arts provide students with the fundamental knowledge of baking science required of bakers and pastry cooks. Students will gain hands-on knowledge of classic and contemporary patisserie and baking processes. Coursework is designed for students that desire a career as a baker or pastry cook.

Program Outcome

Students will be prepared for entry-level employment as professional and competent bakers, pastry cooks, or pastry entrepreneurs and meet the needs of retail and wholesale baking and pastry establishments.

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

Course	Title	Units
Program Prerequisite		
FBM A102	Sanitation and Safety	2
Required Courses		
CA A124	Principles of Baking 1	2
CA A126	Principles of Baking 2	2
FN A140 or FN A170	Introduction to Nutrition Concepts Nutrition	2-3
FBM A220	Food and Beverage Cost Control	4
Total Units		12-13

Suggested Electives

ART A110 Color and Design: Two-Dimensional

ART A120 Beginning Drawing

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.**

Course	Title	Units
Year 1		
Semester 1		
CA A124	Principles of Baking 1	2
FN A140 or FN A170	Introduction to Nutrition Concepts or Nutrition	2-3
FBM A102	Sanitation and Safety	2
FBM A220	Food and Beverage Cost Control	4
Units		10-11

Course	Title	Units
Semester 2		
CA A126	Principles of Baking 2	2
	Units	2
	Total Units	12-13