## Pastry Arts Advanced Certificate

Program Start: Fall, Winter, Spring, Summer Program Length: 3 Quarters Prerequisites: Yes\* Total College Credits: 42

\* Successful completion of Pastry Arts Basic Certificate

This occupation requires the ability to stand, walk, and perform repetitive motions for extended periods of time and lift up to 50 lbs. Students must be able to meet these physical requirements in order to complete lab requirements and obtain employment in this field.

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| High School | College |
| Core Math Credit | Food & Beverage Cost Control – REST 103 (4 credits) |
| Core English Credit | Marketing – RBM 107 (3 credits) |
| CTE Credits/Optional Elective | Bookkeeping for Non-Majors – ACTG 108 (4 credits) Chocolate I (Confections) – BAKE 106 (4 credits)  Restaurant (Individual) Desserts and Petit Fours – BAKE 140 (5 credits) Sugar Work – BAKE 153 (3 credits)  Wedding Cakes – BAKE 157 (3 credits)  Retail and Customer Service – BAKE 163 (5 credits) Kitchen & Bistro Management – BAKE 165 (3 credits) Operations Management – REST 119 (4 credits) Beverage Service Management – REST 133 (4 credits) |