## Pastry Arts Basic Certificate

Program Start: Fall, Winter, Spring, Summer Program Length: 3 Quarters Prerequisites: None Total College Credits: 42

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 Science Credit | Sanitation in Food Service Operations – CUL 104 (3 credits) |
| CTE Credits/Optional Elective | College Success for All – COLL 102 (3 credits) Patisserie I – BAKE 109 (5 credits)  Dessert Alternatives (Sugar Free, Gluten Free) – BAKE 114 Patisserie II – BAKE 116 (5 credits)  Frozen Desserts – BAKE 117 (3 credits) Cakes – BAKE 118 (4 credits)  Yeast Breads – BAKE 119 (4 credits) Patisserie III – BAKE 122 (5 credits)  Pies, Tarts, Custards and Fillings – BAKE 131 (4 credits)  Quick Breads, Cookies, Brownies – BAKE 134 (3 credits) |