

Baking Certificate



This is a specialized certificate for individuals interested in professional baking and pastry arts. Three core courses (Culinary Career Essentials) develop a sound foundation in kitchen basics. Two additional courses concentrate on baking principles and techniques used in bakeries and food service establishments.



Certificate Courses

10-316-121

**Sanitation and Safety Fundamentals
(2 credits)**

10-316-125

Food Theory (3 credits)

10-316-126

**Food Production Principles
(3 credits)**

10-316-152

Professional Baking (3 credits)

10-316-153

Advanced Baking (3 credits)

A minimum grade of a "C" is required in all classes.

For more information:

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