

# CULINARY ARTS: BAKING & PASTRY - CERT A

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## Overview

The Culinary Arts program prepares students to serve under the supervision of chefs and other culinary professionals, with a two semester Cert A option that focuses on Baking & Pastry skills. Instruction includes culinary math, food safety and sanitation, use and care of equipment, food preparation, and cooking skills. Students will develop other essential skills including baking, purchasing, menu planning, and an introduction to restaurant supervision and management. This program will offer students preparation to test for the industry-recognized credentials listed below.

## Program Information

- Program Start (semesters): August
- Financial Aid available (for post-secondary students only): Yes
- Veteran Benefits Eligible (for post-secondary students only): Yes
- Industry-recognized credentials: ServSafe Manager (National Restaurant Association Educational Foundation); OSHA-10 General Industry; Certified Fundamentals Pastry Cook (American Culinary Federation, administered via SkillsUSA).

## Certificate Requirements

Code	Title	Hours
CUA 105	Introduction to Professional Culinary Practices	3
CUA 107	Culinary Foundations	3
CUA 115	Applied Culinary Techniques	6
CUA 225	Baking Techniques I: Doughs and Formulas	6
CUA 255	Baking Techniques II: Cakes and Desserts	6
<b>Total Hours</b>		<b>24</b>