

# BAKING AND PASTRY ARTS (CERTIFICATE OF COMPLETION)

(60-65 credits)

## Program Description

Combine your creativity and your passion to delight people with what you create. When you begin your culinary career in our Baking and Pastry Arts program, you'll work closely with expert chefs in fully equipped, professional-grade kitchens to make delicious treats and baked goods.

You will spend almost every morning working through the fundamentals of baking and pastry arts in our fast-paced 3-quarter program. Learn about breads and biscuits, then move into cookies and Viennese-style baked goods like croissants and brioche. The program also covers pies and tarts, custards and mousses, cakes and tortes, and chocolates and confections.

The Baking and Pastry Arts at South Puget Sound Community College is designed to provide entry-level skills as a baker. Instruction is provided in structured lecture and lab environments, and practical hands-on experience is used.

## Career Opportunities

Graduates will be prepared for entry-level employment as bakers or bakers' assistants in free standing bakeries and pastry shops, grocery store bakeries, hotels, restaurants and institutions.

## Program Information

### Length of Program

The Baking and Pastry Arts Certificate is designed to be **completed within one year, if basic skills and/or pre-college are complete.**

### Special Program Note

- A Thurston County Food Handler's Permit must be acquired before entry into the program. Individuals without this permit will not be allowed to enter instructional kitchens or work areas.
- CAP 103 Sanitation is a Hybrid format which includes lecture, group discussion course which meets Monday through Thursday, in a classroom on the South Puget Sound Community College campus. The following are laboratory courses involving work in the instructional kitchens:

Code	Title	Credits
BPA 111	Yeast Breads	4
BPA 112	Quick Breads and Cakes	4
BPA 113	Cookies and Petits Fours	4
BPA 114	Pastry Techniques-Viennoiserie	4
BPA 115	Pies and Tarts	4
BPA 116	Custards and Mousses	4

BPA 118	Classical Cakes and Tortes	4
BPA 119	Bakery Operations	4
BPA 121	Chocolate and Confections	4

- All equipment, clothing, and supplies must be purchased prior to the first day of class. Exceptions based on financial need, will be considered on an individual basis in consultation with the instructional staff.
- **Personal Hygiene Code:** A personal hygiene and professional conduct code is in effect in college kitchens as follows: Hair must be neatly maintained, clean, and under control at all times. If a beard is worn, it must be closely trimmed.

Students may begin the Baking and Pastry Arts Program every quarter with permission of instructor.

- **Required Supplies:** All must be permanently marked with student ID# by indelible pen or engraver – engraver available in Food Service Department. All costs are estimated.

### Kitchen Supplies

(list is subject to change, see program handbook for details)

Immersion Thermometer	\$15
Microplane Zester	\$6
Pairing Knife	\$7
Chefs Knife	\$20
Bread Knife	\$15
Measuring Spoons (Set)	\$10
Digital Thermometer	\$5
Kitchen Shears	\$5
Vegetable Peeler	\$3
Food Safe Ruler	\$5

### Required Clothing

Double Breasted Chef's Coat (2 each @ \$24)	\$48
Cooks Check Pants (2 each @ \$19)	\$38
Bib Aprons (2 each @ \$5)	\$10
Closed Toe Black Leather Shoes	\$75
Chefs Hat - White	\$6

## Outcomes

South Puget Sound Community College believes that all students need to develop a broad range of abilities that will not only make them more effective in their professional pursuits but will enhance their capacity to relate well to others in their daily lives.

At the completion of the Baking and Pastry Arts Program, the successful student will be able to:

- Demonstrate the ability to identify, think critically, formulate, and problem solve in a baking and pastry environment

- Communicate professional material in oral and written forms with their peers, supervisors, other industry professionals, and customers
- Demonstrate an understanding of mathematical concepts in scaling, measuring, pricing, food costing, percentage calculation and recipe conversions while using mathematical ideas to solve problems
- Apply the appropriate industry standards and practices in a business and food practice context
- Demonstrate an awareness of diverse beliefs and practices and the impact of culture on food

The SPSCC college-wide abilities are embedded into each program:

- Effective Communication
- Information Literacy
- Analytical Reasoning
- Multicultural Awareness
- Social Responsibility

## Courses by Quarter

Code	Title	Credits
<b>Quarter 1</b>		
Transition Studies		
<b>Quarter 2</b>		
ENGL 090 or ENGL 095	Integrated Reading and Writing I Integrated Reading and Writing II	5
MATH 101	Technical Mathematics I	5
CCS 101	Pathways to Success	3
<b>Quarter 3</b>		
ENGL 098 or ENGL& 101	Transitional English Composition English Composition I	5
BPA 111	Yeast Breads	4
BPA 113	Cookies and Petits Fours	4
BPA 114	Pastry Techniques-Viennoiserie	4
<b>Quarter 4</b>		
BPA 112	Quick Breads and Cakes	4
BPA 118	Classical Cakes and Tortes	4
BPA 119	Bakery Operations	4
BPA 103	Sanitation	3
<b>Quarter 5</b>		
BPA 115	Pies and Tarts	4
BPA 116	Custards and Mousses	4
BPA 121	Chocolate and Confections	4
<b>Quarter 6</b>		
BPA 190 -	Cooperative Work Experience/Internship	3-8
Select one of the following:		
CMST& 210	Interpersonal Communication: Diversity	
CMST& 240	Intercultural Communication: Diversity	

Note: Students may join the program any quarter, but chef permission is required before registering for Baking & Pastry Arts courses.

Note: There are no BPA courses during Summer quarter.

## Pathway Maps

South Puget Sound Community College has provided pathways and associated recommended courses for ease of student selection based upon a student's career interest. Please review the pathway maps for required and recommended courses.

Baking and Pastry Arts Pathway Map  
Certificate

60-85 Credits

Note: Students may join the program in any quarter, but chef permission is required before registering for Baking & Pastry Arts courses.  
NOTE: There are no BPA courses in summer quarter.

Qtr. 1	Qtr. 2	Qtr. 3	Qtr. 4	Qtr. 5	Qtr. 6
Transition Studies	ENGL 090 (5cr) Integrated Reading and Writing I ENGL 095 (5cr) Integrated Reading and Writing II	ENGL 098 (5cr) Transitional English Composition ENGL& 101 (5cr) English Composition I	BPA 112 (4cr) Quick Breads and Cakes	BPA 115 (4cr) Pies and Tarts	BPA 190 (3-8cr) Cooperative Work Experience/Internship
	MATH 101 (5cr) Technical Mathematics I	BPA 111 (4cr) Yeast Breads	BPA 118 (4cr) Classical Cakes and Tortes	BPA 116 (4cr) Custards and Mousses	Choose One (3cr): Human Relations / Diversity CMST& 210 (5cr) Interpersonal Communication: Diversity CMST 240 (5cr) Intercultural Communication: Diversity
	CCS 101 (3cr) Pathways to Success	BPA 113 (4cr) Cookies and Petits Fours	BPA 119 (4cr) Bakery Operations	BPA 121 (4cr) Chocolate and Confections	
		BPA 114 (4cr) Pastry Techniques - Viennoiserie	BPA 103 (3cr) Sanitation		