

BAKING AND PASTRY ARTS CERTIFICATE (CAREER)

Program website (<https://www.frederick.edu/programs/hospitality-culinary-tourism/baking-and-pastry-arts.aspx>)

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Program Description

Prepares students to assume entry level positions as trained baking professionals in a variety of settings including restaurants, hotels, resorts, private clubs, catering, bakeries, cafes, bistros, contract food service companies, and more. Provides students with a practical, skill-based baking and pastry education that explores both classical and contemporary techniques. This comprehensive certificate program includes the same technical training as the Baking and Pastry Arts AAS degree program, without the general education course requirements so it may be completed in a shorter time. Students will complete a 240-hour practicum (internship) experience. Students earn several industry certifications such as ServSafe Food Manager[®] and Certified Guest Service Professional[®], among others.

Program Learning Outcomes

- Demonstrate professional techniques and skills needed to prepare, produce, and serve a variety of baking and pastry products as they apply to the current food service industry.
- Demonstrate FDA recommended industry standards in sanitation, safety, and personal hygiene.
- Exhibit professional standards of conduct and appropriate decision-making skills with respect for individual and team diversity.
- Implement cost control measures to track goods, services, and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
- Exhibit knowledge of traditional management theory, leadership, and supervisory roles in the hospitality industry.

Program Requirements

Please note: Baking and Pastry students can also earn the Culinary Skills Letter of Recognition.

Code	Title	Credits
Departmental Requirements		
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 104	Baking I	4
HCTI 105	Baking II	4
HCTI 120	Purchasing & Cost Control	3
HCTI 150	Introduction to Hospitality Management	3
HCTI 155	Event Management	3
HCTI 205	Artisan and Specialty Breads	4
HCTI 210	Advanced Artistry Techniques	4
HCTI 220	Food and Beverage Operations	3
HCTI 230	Restaurant Production and Service	4
HCTI 265	HCTI Practicum	1
Total Credits		39

Transfer Note

For more information on careers and transfer, contact the Career and Academic Planning Services office at 301.846.2471 or visit Transfer Services (<https://www.frederick.edu/student-resources/counseling-advising/transfer-services.aspx>).

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301.846.2471 for advising.

Recommended First Semester		Credits
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 104	Baking I (Milestone)	4
HCTI 150	Introduction to Hospitality Management (7 1/2 week course) ¹	3
Credits		13
Recommended Second Semester		Credits
HCTI 105	Baking II (Milestone)	4
HCTI 205	Artisan and Specialty Breads	4
HCTI 120	Purchasing & Cost Control (7 1/2 week course) ¹	3
Credits		11
Recommended Third Semester		Credits
HCTI 265	HCTI Practicum ²	1
HCTI 155	Event Management	3
HCTI 220	Food and Beverage Operations	3
HCTI 210	Advanced Artistry Techniques	4
HCTI 230	Restaurant Production and Service	4
Credits		15
Total Credits		39

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Denotes courses that run for 7 1/2 weeks. When two 7 1/2 week courses are listed in the same semester, one is taken the 1st 7 1/2 weeks, the other is taken the 2nd 7 1/2 weeks – they are not taken at the same time.

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HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester, but it may be completed any time after the 2nd semester.