

# BAKING AND PASTRY

[hm.missioncollege.edu](http://hm.missioncollege.edu)

Department Chair: Daniel Arias  
 408-855-5434 | HM-116  
 daniel.arias@missioncollege.edu  
 Dean: Jackie Escajeda

## Baking and Pastry: Certificate of Achievement (CA)

The Certificate of Achievement in Baking and Pastry is for students interested in entering the field of baking and pastry work in the food service industry. It covers basic skills in making bread, cake, breakfast pastries, pies and tarts, mousses and custards, and chocolates and confections with basic and essential hospitality managerial skills and processes.

### Program Learning Outcomes:

- Apply practical knowledge and efficiency of baking and pastry production practices.
- Be proficient in classical as well as modern and trend-based baking and pastry techniques and production methods.
- Demonstrate sanitation & safety practices as well as COVID standards as they apply to food service operations.

### Career/Transfer Opportunities:

Baker Prep, Assistant Baker; Baker; Pastry Prep; Assistant Pastry Chef; Pastry Chef; Garde Manger; Kitchen Prep; Restaurant Supervisor; Kitchen Manager.

**To earn this certificate, students must complete the minimum required courses with a grade of C (or P) or better.**

### Core Requirements (31 units):

Complete all of the following		Units
FDR 050	Introduction to the Hospitality Industry	3.0
FDR 051	Basic Food Preparation	6.0
FDR 058	Cost Control for Foodservice Organizations	3.0
FDR 059	Supervision, Management & Leadership	4.0
FDR 073	Fundamentals of Baking and Confectionery	2.0
FDR 074	Intermediate Baking and Confectionery	2.0
FDR 078	Advanced Baking and Pastry	2.0
FDR 082	Introduction to Chocolate and Confectionery	2.0
FDR 086	Beginning Bread Making	2.0
INF 050	Sanitation and Safety	2.0
WRK 300HM	Occupational Work Experience for Hospitality Management	3.0

### Electives (minimum 2 units): Complete a minimum of two additional units from the following

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CAP 010A	Learning the Keyboard	1.0
CAP 062B	An Introduction to Microsoft Excel	1.0
FDR 053	Restaurant Operations	7.0
FDR 055	Procurement for Foodservice Operations	3.0
FDR 072	Intermediate Cuisine	3.0
FDR 075	Menu Planning	2.0
FDR 076	Sales and Marketing in the Hospitality Industry	3.0
FDR 079	Introduction to Food and Wine Pairing	3.0
FDR 081	Introduction to Wines and Spirits of the World	2.0
FDR 085	Foundations for Sustainability in Hospitality, Tourism & Leisure Services	3.0
FDR 096	Healthy Cuisine	2.0
FDR 105	Catering Management and Operations	2.0
FDR 106A	Starting a Mobile Food Business	2.0
FDR 106B	Mobile Food Operations	2.0
NTR 015	Human Nutrition	3.0
WRK 300HM	Occupational Work Experience for Hospitality Management (cannot be double counted with core requirements)	1.0-2.0

**Total Required Units: 33.0**