



Discover

Schoolcraft College

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Culinary Baking and Pastry Arts

Do you enjoy working with your hands, making beautiful things? Do you enjoy food and preparing it for others? Bakers and pastry chefs create all manner of baked goods from hearty breads to delicate puff pastry. They work in a "clean" environment, generally work during the day and must possess not only culinary skills but also artistic flair.

Schoolcraft's 30-week certificate in baking and pastry will give you intensive training, beginning with the fundamentals through the most refined and advanced skills and techniques.

Schoolcraft Culinary Arts students learn in the most advanced instructional kitchens in the nation under the guidance of Certified and Executive Master Chefs.

FREQUENTLY ASKED QUESTIONS

What Does a **BAKER** or **PASTRY CHEF** Do?

Bakers produce an array of goods from donuts and all types of breads to fine dough showpieces. Bakery products appear at every phase of the meal from the bread basket, through pastry covers for the entrée, to fancy cakes and tortes.

Pastry chefs are busy all day, from the time the breakfast muffins come out of the oven, through finishing croissants for luncheon sandwiches, to preparing desserts for the evening meal.

What Characteristics Do I Need To Work In This Field?

Bakers and pastry chefs are detail-oriented, creative, artistic, self motivated, like to get into things with their hands and can do what is sometimes tedious work while taking great satisfaction in the finished product.

Where Could I Find a Job?

Jobs are available anywhere food is prepared. In addition to all types of restaurants, other venues include research and development, food artistry, the hospitality industry, large corporations, educational institutions, casinos, cruise ships, hospitals or assisted living facilities.

What Is My Employment Outlook?

Employment opportunities for Pastry Chefs and Bakers are expected to grow as fast as the average through the year 2020.

Related Websites

StarChef: starchefs.com

The American Culinary Federation: www.acfchefs.org

Escoffier: escoffier.com

American Institute of Baking: www.aibonline.org

For More Information

Visit www.schoolcraft.edu where you can view course and program information, schedule a campus or culinary kitchen tour, apply for admission, register for courses, and request more information.

You can request information from the Culinary Arts Department at 734-462-4423, or contact the Admissions and Enrollment Center at 734-462-4426 with additional questions.

employment

JOB TITLES & MEDIAN SALARIES OR HOURLY RATES

Baker

\$23,542 (Michigan)

Median entry-level salary

Pastry Chef

\$29,484 (Michigan)

discover CULINARY BAKING AND PASTRY ARTS

Program Requirements — 2012–2013 CATALOG



CULINARY BAKING AND PASTRY ARTS CERTIFICATE

Schoolcraft program code # 1YC.00247

The Baking and Pastry Arts Certificate Program provides the skills necessary to enter bakeries, pastry shops, restaurants and hotel bakery and pastry kitchens.

The curriculum prepares students in quality baking and pastry preparation. The two core courses start with the fundamental skills and build gradually to the more advanced and refined skills. Topics covered include professionalism, safety and sanitation, dietetic baking, baking processes and techniques, pies, tarts, contemporary tortes, French pastry, cold and frozen desserts, chocolates, cake decoration, breads, cookies, and many other related nutritional desserts.

This program contains some courses restricted to students officially admitted to this program. Students who satisfactorily complete the Program Courses qualify for a Certificate of Program completion.

This program requires a special admissions process. Contact the Admissions and Enrollment Center at 734-462-4426 or admissions@schoolcraft.edu to complete an application.

ADMISSION PREREQUISITES

These courses are pre-program requirements and not included in program totals.

CAP 102*	Culinary Sanitation	2
CBPA 103	Introduction to Baking and Pastry Skills and Techniques.	2
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FIRST YEAR Fall Semester

CBPA 125	Pastries	20
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Winter Semester

CBPA 144	Baking	15
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PROGRAM TOTAL 35 CREDITS

* If student provides documentation of current ServSafe certification, CAP 102 is not required. This course is also open to any Schoolcraft student.

Go to www.schoolcraft.edu/academicprograms to see the Gainful Employment Disclosure which includes additional information about this program, such as program costs, student graduation rates, and the median debt of students who complete the program.

CBPA 103 Introduction to Baking and Pastry Skills and Techniques

(2–0) 2 Credit Hours

Prerequisite: CAP 102.

This course will provide a broad orientation to aspiring bakers and pastry chefs in order to offer a better understanding of the specialized fields of baking and pastry. Discussions will include professionalism, safety and sanitation, equipment identification, function and maintenance. The fundamental baking processes, handling and function of ingredients will also be covered.

CBPA 125 Pastries

(5–15) 20 Credit Hours

Prerequisite: CBPA 103.

Upon successful completion of this course, students will have acquired professional skills in the art of pastry including recipe expansion and costing, use of hand tools and equipment, safety, sanitation and organization skills. Products introduced to the aspiring students include pies and tarts; French pastry; individual pastries; classical and contemporary tortes; warm, cold and frozen desserts; contemporary plated desserts; miniature pastries; chocolates; cake decoration; and decorative centerpieces.

CBPA 144 Baking

(3.75–11.25) 15 Credit Hours

Prerequisite: CBPA 103.

Upon successful completion of this course, students will have acquired professional skills in the art of baking. This course will cover basic elements including costing out recipes, expanding and reducing recipe sizes, proper usage of bakery equipment, using straight dough methods to produce French baguettes, soft and hard rolls, pan breads and many hearth breads, as well as production of various cookies, quick breads, muffins and biscuits. Advanced techniques will be taught including fermentation processes and how they contribute to flavor, mixing methods, the functionality of ingredients, and the study of various flours, as well as chemical reactions that take place while baking. The production of artisan breads, laminated doughs, savory baked goods, specialty baked goods, breakfast pastries, high ratio cakes and decorative centerpieces will be important aspects of this course.



**Schoolcraft
College**

18600 Haggerty Road
Livonia, MI 48152-2696

It is the policy of Schoolcraft College that no person shall, on the basis of race, color, national origin, gender, age, marital status, creed or disability, be excluded from participation in, be denied the benefits of, or be subjected to discrimination during any program or activity or in employment.

PROGRAM INFORMATION UPDATED 4-12