

# CULINARY BAKING AND PASTRY ARTS

**Credentials**

Culinary Baking and Pastry Arts certificate .....35 cr.

**Major Description**

Our 30-week baking and pastry arts certificate program will provide you with the skills necessary to begin a career in a bakery, pastry shop, restaurant, or hotel bakery and pastry kitchen. Study professionalism, safety and sanitation, dietetic baking, baking processes and techniques, and learn to create all manner of baked goods from artisan breads to delicate puff pastry. Receive intensive training, beginning with the fundamentals and building up through the most refined and advanced skills and techniques.

- Learn in the most advanced instructional kitchens in the nation under the guidance of Certified Master, Certified Master Pastry, and Certified Executive Chefs.
- Study under a faculty that travels the world to experience new foods and techniques to share in the classroom.
- Expand your horizons and explore your talents.

**Job Titles & Median Salaries or Hourly Rates**

- Baker: \$29,484 (Michigan)  
*median entry-level salary*
- Pastry Chef: \$29,484 (Michigan)

**Culinary Baking and Pastry Arts Certificate**

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 requirements qualify for a certificate of program completion.

**This program requires a special admissions process. Contact the Admissions and Welcome Center at 734-462-4426 or [admissions@schoolcraft.edu](mailto: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

**Total Credits 4**

**First Year—Fall Semester**

CBPA 125	Pastries .....	20
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**Total Credits 20**

**First Year—Winter Semester**

CBPA 144	Baking .....	15
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**Total Credits 15**

**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.*