BAKING ESSENTIALS CERTIFICATE

PROGRAM OVERVIEW

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This certificate is designed to give students the opportunity to develop or enhance their baking skills and gain a competitive edge in baking and pastry employment opportunities. Emphasis will be placed on the production of breads, pies, pastries, specialty cakes, and international desserts. Students will receive hands-on training in a baking lab environment that produces baked goods for both the student-operated café and Gateway Center catered events. The certificate will transfer in its entirety into the Culinary Arts Associate of Applied Science degree program.

Baking students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each Culinary Arts and Hospitality Management course. Students are expected to be well-groomed in compliance with standards of sanitation and professionalism.

This is a career program and is designed to enable students to seek employment at the program's completion. Successful completion of this program qualifies a student to apply for a Certificate in Baking Essentials.

PROGRAM PATH

CULINARY ARTS

BAKING ESSENTIALS CERTIFICATE

ONE-YEAR CAREER PROGRAM

PREPARATION FOR EMPLOYMENT

<u>FIRST SEMESTER</u>		Credit Hours
Culinary Arts 208 (International Cuisines)		2
Culinary Arts 212 (Baking I)		3
Culinary Arts 216 (Dining Room Management)		3
Hospitality Management 110 (Food Service Sanitation)		1
Hospitality Management 211 (Hospitality Supervision)		3
	Total:	12
SECOND SEMESTER		
Culinary Arts 213 (Baking II)		3
Hospitality Management 203 (Hospitality Purchasing, Inventory, and Cost Control)		3
Hospitality Management 205 (Food and Beverage Cost Control)		3
Hospitality Management 220 (Internship II)		5
	Total:	14
	Total Credit Hours:	26

NOTE: All courses specifically identified by course number are graduation requirements for this program.