

## Culinary Arts and Management: Baking

**Award Type:** Certificate of Accomplishment

**The graduate of the Certificate of Accomplishment in Culinary Arts and Management: Baking will:**

- Denote the variety of services and business variations existing in the baking and events management sector of the hospitality industry.
- Demonstrate competency in safe, sanitary, and efficient production and service operations.
- Analyze and respond to differing business climates based on best accounting and forecasting practices.
- Demonstrate competency in oral, written and electronic communications.
- Supervise and train a diverse employee pool in best industry practices.
- Follow all the governmental laws and regulations pertaining to food and beverage production.

### Program Requirements

**A total of 15 units is required for the certificate.**

Course Number	Course Title	Units
CA 120	Principles of Foods 1	4.0
	or	
FCS 120	Principles of Foods 1	4.0
CA 121	Basic Baking and Pastry	3.0
CA 122	Advanced Baking and Pastry	3.0
CA 124	Sanitation, Safety, and Equipment	3.0
CA 323	Specialty and Wedding Cakes	1.0
CA 324	Cake Decorating and Decorative Work	1.0

**Recommended electives:**

Course Number	Course Title	Units
CA 123	Principles of Foods 2	2.0
FCS 199	Special Topics in Family & Consumer Sciences	0.5 - 3.0 units
CWE 149	Cooperative Work Experience OCCUPATIONAL	1.0 - 8.0 units

**Note:** at least 2 units of CWE 149 is recommended.