Baking and Pastry Arts Certificate: Program Outcomes

Upon successful completion of this program, graduates will be prepared to:

1. Identify principles relating to baking ingredients, procedures, and methods.

2. Produce accurate food computations and demonstrate and an understanding of weights and measure.

3. Demonstrate and understand proper sanitation procedures.

4. Utilize baking equipment and ingredients in the preparation of yeast and quick breads, cookies, pies, pastries, puddings, and desserts.

5. Demonstrate the ability to construct multi-tiered occasion cakes utilizing both butter cream and rolled fondant.

6. Produce piped, cast, and slab method chocolates.

7. Produce dessert sauces through the process of reduction, starch gelatinization, and protein coagulation.

8. Prepare mousse, parfaits, Bavarians, and soufflés.

9. Cook and moist cook: meats, poultry, fish, vegetables, and starch products.

10. Produce the Mother Sauces as well as Sub Sauces, compound sauces, and other popular sauces.

11. Demonstrate the ability to utilize design principles when presenting food items.

12. Create a menu and set up food service controls.

13. Design a restaurant based on a student-designed menu.

14. Construct and organize an inventory program.

15. Demonstrate an understanding of restaurant laws and codes.

16. Demonstrate the ability to use proper table service techniques.

17. Demonstrate effective college-level communication skills in both written and verbal form.
18. Demonstrate organizational and critical thinking skills for effective communication.