



2007-2008 Career Planning Guide

BAKING: PROFESSIONAL PASTRIES AND SPECIALTY CAKES

Spokane Community College

Spokane Community College
1810 North Greene Street
Spokane, Washington 99217-5399
www.scc.spokane.edu

Completion Award: Certificate

Start: Fall, Winter, Spring, Summer

Tuition and Fees: <http://www.ccs.spokane.edu/fees.html>

Approximate Quarterly Cost: (subject to change without notice)

Books (estimate, entire program)	\$	60
Supplies and Equipment (estimate, first quarter)	\$	375

PROGRAM WEBSITE: <http://www.scc.spokane.edu/bh/baking>

Program Description

This program prepares students for employment in independent, specialty bakeries and professional cake decorating environments. The certificate provides practical and theoretical training in personal hygiene in the baking industry, baking machinery usage, and production training in the baking of artisan breads and pastries. Students learn decorating, including proper piping procedures, tube usage, flower creation and decoration, color mixing and design principles.

A 2.0 grade or higher must be maintained in all APLED, BAK and HM courses for the certificate.

PROGRAM GOALS--Students who successfully complete this program will be able to:

1. Operate equipment and machinery in a modern bake shop.
2. Mix, proof and bake breads, sweet goods, rolls, pies, specialty cakes and variety breads.
3. Prepare and apply icings and fillings to cakes, pies and pastries.
4. Order bakery supplies and equipment.
5. Weigh and measure product ingredients, and properly portion finished baked goods.
6. Implement creative bakery merchandising.
7. Compute the cost of a finished bakery product.
8. Prepare fine desserts for a restaurant.

A minimum 50-pound lifting requirement is required for this program.

Career Opportunities

The baking industry is one of the largest food-processing employers in the United States. Occupations in bakeries provide steady, year-round employment for thousands of workers throughout the country, providing jobs to suit a variety of interests, skills and talents.

POTENTIAL POSITIONS INCLUDE: baker, bread baker, cake decorator, commercial baker, in-store baker.

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Certificate: SCC

Certificate

First Quarter			Credits
BAK	101	Introduction to Baking and Pastries	1
BAK	110	Artisan Breads	5
BAK	111	Pastries	7
HM	112	Hospitality Mathematics ¹	<u>3</u>
			16
Second Quarter			
BAK	120	Special Occasion Cakes	2
BAK	121	Tortes and Gateau	2.5
BAK	130	Sculptured Cakes	2.5
BAK	131	Rolled Fondant	2.5
BAK	248	Wedding Cakes	2.5
HM	115	Food Sanitation	<u>3</u>
			15
Third Quarter			
APLED	121	Applied Written Communication ¹	4
APLED	123	Leadership Skills for Business and Industry ¹	3
BAK	266	Cooperative Education Seminar <u>and</u>	1
BAK	267	Cooperative Education Work Experience	<u>6</u>
			14

45 credits are required for the certificate.

Clock hours are 924.

¹ This course may be substituted with any course or combination of courses approved by the instructional dean.

Disclaimer: The college cannot guarantee courses will be offered in the quarters indicated. During the period this guide is in circulation, there may be curriculum revisions and program changes. **Students are responsible for consulting the appropriate academic unit or adviser for more current and specific information.** The information in this guide is subject to change and does not constitute an agreement between the college and the student.