



## Baking Certificate

### 2018–2019

#### **DESCRIPTION:**

The Baking Certificate program will prepare students to assist in the preparation and production of pies, cookies, cakes, breads, rolls, desserts, and other baked goods in a variety of baking environments including independent and in-store bakeries as well as large commercial bakeries, restaurants, and hotels. Duties may include stocking ingredients, preparing and cleaning equipment, measuring ingredients, mixing, scaling, forming, proofing, oven tending, product finishing, and presentation. The program includes classroom instruction, laboratory experience, and industry work experience. For more information, see [csc.edu/hospitality](http://csc.edu/hospitality).

#### **ADMISSION REQUIREMENTS:**

This is a non-selective, open-admission program. Students must place into Math 1104.

#### **ONGOING REQUIREMENTS:**

Students must maintain a minimum GPA of 2.0. Students are encouraged to verify summer term financial aid eligibility and should meet with a division advisor to discuss transfer implications for general education course selections.

#### **OPPORTUNITIES FOR GRADUATES:**

##### **Career:**

Graduates may assume positions in a wide range of baking and food service operations serving the guest away from home. Job titles might include food service manager, bakery manager, restaurant manager, manager trainee, assistant baker or pastry cook, food and beverage manager or assistant, sous chef or assistant pastry chef, caterer, banquet manager, purchasing agent, or sales representative.

##### **Transfer:**

The Baking Certificate coursework may be applied to the Hospitality Baking & Pastry Arts AAS degree, which may be applied to a Bachelor of Science in Applied Management or a Bachelor of Science in Agriculture, Culinary Science.

## CERTIFICATE REQUIREMENTS (BAKING CERTIFICATE):

### FIRST SEMESTER

Course	Term	Credits	Milestones
HOSP 1110 Baking Principles	AU/SP	2	
HOSP 1106A Professional Kitchen Fundamentals Part A: Or HOSP 1122 Hospitality Facilities & Sanitation Or HOSP 1104 Sanitation & Safety/Facilities Design	AU/SP/SU	1	<ul style="list-style-type: none"> <li>Students successfully completing the National ServSafe® Exam requirements in HOSP 1122/HOSP 1106 will qualify for the National NRAEF ServSafe® Food Safety Manager Certification offered by National Restaurant Association, and Ohio Department of Health Certification in Food Protection.HOSP 1122/1106A/1104 with a NRAEF ServSafe® National Exam passing score of 70% or better.</li> <li>HOSP 1110 and HOSP 1122/1106A must be successfully completed before advancing to Baking lab courses.</li> </ul>
<b>Semester Credits</b>		<b>3</b>	

### SECOND SEMESTER

Course	Term	Credits	Milestones/Progress Check
HOSP 1112 Breads	AU/SP	4	
HOSP 1113 Pastries I	SP/SU	4	
<b>Semester Credits</b>		<b>8</b>	

### THIRD SEMESTER

Course	Term	Credits	Milestones/Progress Check
HOSP 2114 Pastries II	AU	4	<ul style="list-style-type: none"> <li>Students who successfully complete the 5 courses with the # symbol will have earned the Baking Certificate.</li> </ul>
<b>Semester Credits</b>		<b>4</b>	
<b>Total</b>		<b>15</b>	

AU: Autumn Semester/SP: Spring Semester/SU: Summer Semester  
Requirements subject to change.