



## 2024-2025 Certificate

**Certificate:**                    **BAKING AND PASTRY ARTS (61-316-3)**

**Credits:**                        **12 Credits**

**Description:**                This certificate prepares individuals to serve as professional bakers and pastry specialists in restaurants or other commercial baking establishments. Coursework includes instruction in bread and pastry making, bread and pastry handling and storage, cake and pastry decorating, baking industry operations, product packaging and marketing operations, and counter display and service.

**Related program:**          Culinary Arts

The sequence shown is the recommended path to completion. Courses will be scheduled in the terms indicated here.  
All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.  
Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).

### REQUIRED COURSES

NOTE: Requisites (prereq- before/ coreq-with)  
**R-D = Racine Days, E-D = Elkhorn Days, F=Fall**

✓	Term One	Cr.	Prerequisite	Corequisite	R-D	E-D
	*316-150 Culinary Basics 1	4		316-170	F	F
	*316-151 Basic Baking	4		316-170	F	F
	*316-170 Sanitation and Hygiene	1			F	F
✓	<b>Term Two</b>					
	*316-154 Advanced Baking	3	316-151 OR 316-140; 316-170		S	S
	<b>Total Credits</b>	<b>12</b>				

### ADDITIONAL REQUIREMENTS

Students who are interested in continuing into the 10-316-1 Culinary Arts program can earn their associate degree by completing an additional 48 credits. Please see your academic advisor for details.

#### NOTES:

- A knife kit and uniform are required for 316 courses.
- Students must pass all 316 Culinary courses with a C or better to move on to the next course.  
See your advisor for more information.

NOTE: Students must complete the certificate program with a cumulative GPA of 2.0 or above.