

2024-2025 TTC Catalog

Baking and Pastry

Certificate in Applied Science

15 Credit Hours

The Baking and Pastry certificate program prepares students for baking and pastry positions in a variety of settings including fine dining restaurants and retail bakeries. Students study both theory and practical applications of baking and cake decorating. All culinary courses are presented in culinary theory with application in kitchens of the Culinary Institute of Charleston at Trident Technical College.

Major Requirements

BKP 101 Introduction to Baking 3
BKP 102 Introduction to Pastries 3
BKP 109 Introduction to Cakes and Decorating 3
CUL 104 Introduction to Culinary Arts 3
CUL 105 Kitchen Fundamentals 3

Total: 15

Admission Requirements

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test.

Note: Please be aware that certain certificates offered by the Culinary Institute of Charleston require multiple prerequisites before starting the certificate.