

2018-2019 TTC Catalog

Advanced Baking and Pastry

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Certificate in Applied Science

18 Credit Hours

The Advanced Baking and Pastry certificate prepares students for fast-track baking and pastry positions in restaurants, hotels, catering, retail bakeries and other foodservice operations. Students study theory and practice hands-on applications in the college's fine dining restaurant. This program meets advanced standards of education for the American Culinary Federation certification levels in baking and pastry.

Major Requirements

- BKP 113 Laminated Doughs and Pastries 3
- BKP 181 Candies and Confectionaries 3
- BKP 182 Artisan Breads 3
- BKP 183 Plated Desserts 3
- BKP 216 International Desserts 3
- BKP 224 Jams, Jellies, Chutneys and Tarts 3

Total: 18

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.