

2018-2019 TTC Catalog

Advanced Cake and Chocolate

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Certificate in Applied Science

15 Credit Hours

The Advanced Cake and Chocolate certificate prepares students for entry-level positions as professional cake decorators and chocolatiers in food service operations including hotels, restaurants, catering, retail bakeries, fine dining, resorts and supermarket bakeries. Students study theory and practical kitchen applications to fulfill the requirements of baking and pastry food preparation.

Major Requirements

BKP 109 Introduction to Cakes and Decorating 3

BKP 181 Candies and Confectionaries 3

BKP 210 Advanced Cakes 3

BKP 222 Chocolate and Sugar 3

BKP 223 Wedding Cakes and Decorating Techniques 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.