

# Baking and Pastry Arts Certificate

Fulltime, Fall Start

[www.pima.edu/baking-arts-cert](http://www.pima.edu/baking-arts-cert)

Learn the fundamentals of the baking and pastry arts industry and prepare for entry-level positions in commercial bake shops or pastry kitchens. Courses cover breads, chocolate, confections, show pieces and plated desserts, as well as ice creams, Bavarians, mousses and sauces.

Special Admissions Program: In order to be fully admitted to this program, you must fulfill the requirements listed on the program website. See the website or an advisor for details.

**Title IV Financial Aid eligible:** Yes

## What can I do with this degree?

**Career options:** Become a pastry cook, baker's assistant, or assistant pastry chef (or other various positions).

**Academic options:** Advance your skills by completing the Hospitality Leadership AAS degree. See an advisor.

### CHOOSE YOUR COURSES WITH YOUR COLLEGE ADVISOR

## Semester Pathway

This pathway is a suggested sequence of courses for your program of study. Work with an advisor to develop a unique pathway for you based on your placement recommendations, any prior college courses and your specific situation.

### Semester 1 - Fall (Semester Total: 16 credits)

**STU 100:** College Study Skills (1 credit) – take in 1st 8 weeks

**CUL 105:** Food Service Nutrition and Sanitation (3 credits) – take in 1st 8 weeks

**CUL 140:** Culinary Principles (3 credits) – take in 1st 8 weeks

**CUL 160:** Bakery and Pastry Production I (3 credits) – take in 2nd 8 weeks

**CUL 162:** Art of Chocolate (3 credits) – take in 2nd 8 weeks

**CUL 168:** Specialty and Hearth Breads (3 credits) – take in 2nd 8 weeks

### Semester 2 - Spring (Semester Total: 12 credits)

**CUL 244:** Confections, Show Pieces and Plated Desserts (3 credits) – take in 1st 8 weeks

**CUL 260:** Pastry Arts II (3 credits) – take in 1st 8 weeks

**CUL 266:** Ice Creams, Bavarians, Mousse and Sauces (3 credits) – take in 1st 8 weeks

**CUL 276:** Pastry Production (3 credits) – take in 2nd 8 weeks

**PROGRAM TOTAL: 28 credits**

Program/Major Codes: **CRTBKG/BKG**

Find more information about this program at:  
[www.pima.edu/baking-arts-cert](http://www.pima.edu/baking-arts-cert)