

# Welcome to Schoolcraft.

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CREDENTIAL YEAR 2021–2022

## Culinary Baking and Pastry Arts

### Credentials

Culinary Baking and Pastry Arts Certificate	35 cr.
Culinary Baking and Pastry Arts Program AGS Degree	61 cr.

### Major Description

The 30-week baking and pastry arts certificate program provides students with skills and a foundation to begin a career in baking and pastry including restaurant or hotel kitchens. Students will learn both fundamental and advanced bakery and pastry skills while studying all aspects of baking processes, techniques, safety and sanitation.

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## Culinary Baking and Pastry Arts Certificate

Schoolcraft program code #1YC.00247

The baking and pastry arts certificate program provides the skills necessary to enter bakeries, pastry shops, restaurants and hotel bakery and pastry kitchens.

The curriculum prepares students in quality baking and pastry preparation. The two core courses start with the fundamental skills and build gradually to the more advanced and refined skills. Topics covered include professionalism, safety and sanitation, dietetic baking, baking processes and techniques, pies, tarts, contemporary tortes, French pastry, cold and frozen desserts, chocolates, cake decoration, breads, cookies and many other related nutritional desserts.

This program contains some courses restricted to students officially admitted to this program. Students who satisfactorily complete the program requirements qualify for a certificate of program completion.

**This program requires a special admissions process. Contact the Admissions and Welcome Center at 734-462-4426 or [admissions@schoolcraft.edu](mailto:admissions@schoolcraft.edu) to complete an application.**

Not all courses are offered each semester. Students should work with an academic advisor to develop a schedule that will work for them. Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor. Number of credits may vary depending on the course selection.

### SAMPLE SCHEDULE OF COURSES

#### Admission Prerequisites

**These courses are pre-program requirements and not included in program totals.**

Course #	Course Title	Credits
CUL 102*	Culinary Sanitation	2
CBPA 103	Introduction to Baking and Pastry Skills and Techniques	2
	<b>Total Credits: 4</b>	

#### First Year - Fall Semester

Course #	Course Title	Credits
CBPA 125	Pastries	20
	<b>Total Credits: 20</b>	

#### First Year - Winter Semester

Course #	Course Title	Credits
CBPA 144	Baking	15
	<b>Total Credits: 15</b>	

### PROGRAM TOTAL 35 CREDITS

\* If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.

## Culinary Baking and Pastry Arts Program AGS Degree

Schoolcraft program code #AGS.00042

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This curriculum prepares students in quality baking and pastry preparation. The two core courses start with the fundamental skills and build gradually to the more advanced and refined skills. Topics covered include professionalism, safety and sanitation, dietetic baking, baking processes and techniques, pies, tarts, contemporary tortes, French pastry, cold and frozen desserts, chocolates, cake decoration, breads, cookies and many other related nutritional desserts.

This program contains some courses restricted to students officially admitted to this program. Any student wishing to pursue an associate degree can apply all 35 credits from the Culinary Baking and Pastry Arts Certificate toward an Associate in General Studies (AGS) degree. Depending on the desired career path, discuss other options for an associate degree with an academic advisor.

**This program requires a special admissions process. Contact the Admissions and Welcome Center at 734-462-4426 or [admissions@schoolcraft.edu](mailto:admissions@schoolcraft.edu) to complete an application.**

Not all courses are offered each semester. Students should work with an academic advisor to develop a schedule that will work for them. Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor. Number of credits may vary depending on the course selection.

### SAMPLE SCHEDULE OF COURSES

#### Admission Prerequisites

**These courses are pre-program requirements and not included in program totals.**

Course #	Course Title	Credits
CUL 102*	Culinary Sanitation	2
CBPA 103	Introduction to Baking and Pastry Skills and Techniques	2
	<b>Total Credits: 4</b>	

#### First Year - Fall Semester

Course #	Course Title	Credits
CBPA 125	Pastries	20
	<b>Total Credits: 20</b>	

#### First Year - Winter Semester

Course #	Course Title	Credits
CBPA 144	Baking	15
	<b>Total Credits: 15</b>	

## Culinary Baking and Pastry Arts Program Associate in General Studies Degree (continued)

### Second Year – Fall Semester

Course #	Course Title	Credits
English Communication	Select first within a set of General Education English Communication courses**	3
Humanities	Select General Education Humanities course**	3
Mathematics	Select General Education Mathematics course**	3
Science	Select General Education Science course**	4
Social Science	Select General Education Social Science course**	3
	<b>Total Credits: 16</b>	

### Second Year - Winter Semester

Course #	Course Title	Credits
English Communication	Select second within a set of General Education English Communication courses**	3
Humanities	Select General Education Humanities course**	1
Science	Select General Education Science course**	3
Social Science	Select General Education Social Science course**	3
	<b>Total Credits: 10</b>	

## PROGRAM TOTAL 61 CREDITS

\* If student provides documentation of current ServSafe certification, CUL 102 is not required. This course is also open to any Schoolcraft student.

\*\*Please check Schoolcraft General Education requirements to determine course options.