

Baking and Pastry Arts Certificate

Program Requirements

Catalog Department Overview # (<https://catalog.uaf.edu/academic-departments/culinary-arts/>)

Minimum Requirements for Baking and Pastry Arts Certificate: 30 credits

Students must earn a C- or better in each course.

	Credits
General University Requirements	
Complete the general university requirements. (https://catalog.uaf.edu/certificates/#guncertificatestext)	
Certificate Requirements	
Complete the certificate requirements. (https://catalog.uaf.edu/certificates/#certificaterequirementstext) ¹	6-9
Baking and Pastry Arts Program Requirements	
Complete the following:	
CAH F101 Introduction to the Culinary Field	1
CAH F140 Culinary I: Principles and Techniques	4
CAH F146 Introduction to Baking and Pastry	4
CAH F150 Food Service Sanitation	2
CAH F248 Intermediate Baking and Pastry	4
Complete 6-9 credits from the following:	6-9
CAH F117 Introduction to Cake Decorating	
CAH F154 Food and Beverage Service	
CAH F160 Principles of Nutrition	
CAH F161 Pastry Tube Art	
CAH F171 Fundamentals of Baking	
CAH F176 Techniques of Healthy Cooking	
CAH F180 Artisan Breads	
CAH F181 International Breads	
CAH F230 Menu Planning	
Total Credits	30

¹ As part of the certificate requirements, CAH F256 is recommended to complete the computation requirement and CAH F255 is recommended to complete the human relations requirement.

Upon completion of the Baking and Pastry Arts Certificate, students are prepared to sit for the Servsafe Food Protection Managers Certification through the National Restaurant Association and the Food Handlers Certificate through the State of Alaska.

Roadmaps

Catalog Department Overview # (<https://catalog.uaf.edu/academic-departments/culinary-arts/>)

Roadmaps provide suggested semester-by-semester study plans for programs and are based on full-time enrollment, unless otherwise specified.

- This roadmap should be used in conjunction with regular academic advising sessions. All students are encouraged to meet with their advisor or mentor each semester.
- Certain courses and milestones must be completed in the specified semester to ensure on-time graduation.
- Transfer credits may affect the roadmap.
- Requirements, course availability, and sequencing may change.
- Courses marked with (*) are recommended.

First Year

Fall	Credits Spring	Credits
CAH F101 ²⁰	1 CAH F154 (*) ²⁶	2
CAH F117 (*) ²⁶	2 CAH F171 (*) ²⁶	2
CAH F140 ²⁰	4 CAH F248 ²⁰	4
CAH F146 ²⁰	4 CAH F255 (*) ¹³	3
CAH F150 ²⁰	2 CAH F256 (*) ¹⁰	2
CAH F176 (*) ²⁶	2 Complete one of the following: (*) ⁹	3
	ABUS F170	
	WRTG F111X	
	15	16

Total Credits 31

Footnote Definitions

General Education Requirements	Degree Requirements	Program & Other Requirements
1—Communication	8—Alaska Native-themed	20—Program Requirement
2—Arts	9—Communication	21—Capstone Requirement
3—Humanities	10—Computation	22—Concentration Course
4—Social Sciences	11—Ethics	23—General Elective
5—Additional Arts, Humanities or Social Sciences	12—Humanities	24—Minor Course
6—Mathematics	13—Human Relations	25—Upper Division
7—Natural Sciences	14—Humanities or Social Sciences	26—Program Elective
	15—Library & Information Research	
	16—Mathematics	
	17—Natural Sciences	
	18—Other	
	19—Social Sciences	

Learning Outcomes

Catalog Department Overview # (<https://catalog.uaf.edu/academic-departments/culinary-arts/>)

Learning Outcomes are specific, measurable statements that define the knowledge and skills students will gain by the end of the program.

Graduates of this program will be able to:

- Demonstrate foundation-level techniques, processes, methods and ingredients used to prepare baked goods

- Prepare and evaluate pies and tarts, completed cakes using icing techniques, laminated dough and laminated dough products, pate choux and pate choux products, and a variety of fillings and toppings for pastries and baked goods
- Demonstrate foundation-level techniques, processes, methods and ingredients used in cooking
- Apply various methods and processes to add flavor to foods
- Demonstrate an understanding of the history and workings of the culinary arts and hospitality industry
- Effectively provide information to supervisors, co-workers, and subordinates in written form, email, or in person
- Perform recipe conversions, calculate yield analysis, determine food and restaurant costs, determine menu price, and interpret profit and loss statements
- Apply human relations skills that lead to effective working relationships with supervisors, co-workers and subordinates
- Demonstrate proficient and proper use of tools and equipment
- Demonstrate safe receiving, handling and processing of food; identification and proper handling of food spoilage; and application of safety and sanitation measures to minimize food-borne illness and injury