

# Baking and Pastry Arts Certificate

## Program Requirements

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## Minimum Requirements for Baking and Pastry Arts Certificate: 30 credits

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

Code	Title	Credits
<b>General University Requirements</b>		
Complete the general university requirements. ( <a href="https://catalog.uaf.edu/certificates/#gurcertificatestext">https://catalog.uaf.edu/certificates/#gurcertificatestext</a> )		
<b>Certificate Requirements</b>		
Complete the certificate requirements. ( <a href="https://catalog.uaf.edu/certificates/#certificate requirementstext">https://catalog.uaf.edu/certificates/#certificate requirementstext</a> ) <sup>1</sup>		6-9
<b>Baking and Pastry Arts Program Requirements</b>		
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	
<b>Total Credits</b>		<b>30</b>

<sup>1</sup> 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.

## Learning Outcomes

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Learning Outcomes are measurable statements that describe knowledge or skills achieved by students upon completion of the program.

Students graduating from 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