Pastry and Baking Arts

Pastry and Specialty Baking Certificate Program Outcomes
1. Explain and apply sanitation guidelines related to food handling. (SLO 1.2, 4.1, 6.4)
2. Define and describe classic baking terminology, methods, food safety and sanitation guidelines, and tool usage. (SLO 1.2 6.4)
3. Demonstrate station organization, mixing methods, ingredient storage, mis en place, and station sanitation. (SLO 1.1, 2.2, 4.1, 5.1, 6.4, 6.5, 7.2)
4. Identify and apply guidelines for handling of dairy products, fresh produce, and baking ingredients. (SLO 4.1, 6.4)
5. Demonstrate personal responsibility and teamwork skills. (SLO 1.1, 3.1, 3.2, 6.2)
6. Assess and implement procedures for personnel management and training skills. (SLO 1.1 3.1, 3.2)

Pastry and Specialty Baking Degree (AAS, AAST) Program Outcomes
1. Utilize computation skills needed to formulate recipe extensions and production planning. (SLO 1.2, 2.3, 4.1, 5.1, 6.5, 7.1)
2. Calculate food costs and retail pricing.
3. Demonstrate information literacy through the use of computers and literature for research and development of menu and recipes. (SLO 1.2, 2.3, 4.1, 5.1, 7.1)
4. Design and evaluate decorative plate and tray presentation. (SLO 4.1, 6.2, 6.4, 7.1)
5. Examine career opportunities within the baking and hospitality industries and strategize one’s own career path. (SLO 1.2, 4.1, 5.1, 6.2, 7.2)
6. Observe and create plans utilizing professionalism and management skills. (SLO 1.2, 2.3, 3.1, 4.1, 7.1)
7. Critique and improve one’s own performance, listening skills and customer relations. (SLO 1.1, 1.2, 3.2, 4.1, 6.1, 7.2).
8. Analyze and trouble-shoot baking faults. (SLO 2.3, 4.1, 5.1, 6.2, 6.4, 7.1)