THE BAKERY AND PASTRY PROGRAM IS...

The baking and pastry program provides professional training for employment as a pastry cook in local restaurants, hotels, resorts, bakeries and catering establishments. Career options include bakery production finisher, pastry decorator, caterer, baker assistant, bakery entrepreneur and bakers at grocery store food chains, cafes, restaurants, resorts, hospitals, cafeterias, food preparation centers and catering facilities.

The DVC baking and pastry program is accredited by the ACFEF (American Culinary Federation Educational Foundation) and is recognized by this national organization of professional chefs for its excellence in preparing students for entry into a culinary career or transfer to an upper division four-year degree program in hospitality-related studies.

It offers:
- a flexible, career/technical education program that provides the workforce skill set required by local or worldwide employers and industry,
- collaborative team-oriented hands-on learning experiences that mirror work in the culinary and hospitality industry,
- opportunities to learn the scope of careers available in the hospitality and culinary industry, as well as principles of professional practice leading to successful management,
- opportunities to work alongside successful culinary experts and respected hospitality industry professionals to gain resumé-building experiences.

I AM INTERESTED, WHAT SHOULD I DO NOW?

You can request to take a tour of our facilities. Contact Cinthia Chavarria, Program Coordinator at 925-969-2333.

For more information contact the
CULINARY ARTS DEPARTMENT
925-969-2688
or visit www.dvc.edu/programs

www.dvc.edu
ADMISSIONS OFFICE: 925-685-1310
COUNSELING OFFICE: 925-969-2140

MISSION STATEMENT Diablo Valley College is passionately committed to student learning through the intellectual, scientific, artistic, psychological, and ethical development of its diverse student body. Diablo Valley College prepares students for transfer to four-year universities; provides career and technical education; supports the economic development of the region; offers pre-collegiate programs; and promotes personal growth and lifelong learning.

PERKINS STATEMENT This project was funded fully or in part by Carl D. Perkins Career Technical Education Act of 2006, awarded to Diablo Valley College and administered by the California Community Colleges Chancellor’s Office. It is the policy of Diablo Valley College not to discriminate against any person on the basis of race, color, national origin, sex, sexual orientation, mental or physical disability, medical condition, veteran status, parental status, or because a student is perceived to have one or more of these characteristics.

NON-DISCRIMINATION STATEMENT The district shall not discriminate based on ethnic group identification, race, color, age, citizenship, ancestry, religion, marital status, national origin, sex, sexual orientation, mental or physical disability, medical condition, veteran status, parental status, or because a student is perceived to have one or more of these characteristics.

PLEASANT HILL CAMPUS
321 Golf Club Road, Pleasant Hill, CA 94523

SAN RAMON CAMPUS
1690 Watermill Road, San Ramon, CA 94582
Why consider the baking and pastry program?

DVC has been successfully preparing students for careers in small and large bakeries, specialty pastry shops, and catering, including the design and production of breads, pastries, and desserts for fine dining restaurants and hotel properties.

Diablo Valley College’s baking and pastry program offers an in-depth, hands-on curriculum where students gain a broad range of technical knowledge supported by application and practical industry experience. In addition to training at the DVC facilities, students are required to work outside the college through an industry internship or coop program.

What can I do with a baking and pastry certificate?

Transfer to a four year program: Many DVC courses transfer to four-year colleges that offer hospitality and culinary arts degrees. Among them are University of Nevada, Las Vegas and Johnson & Wales University, Les Roche.

Students who wish to transfer must consult with program faculty and college counselors to insure that the requirements for transfer to the appropriate institutions are met.

Entry level employment: Graduates from DVC’s baking and pastry program enter the field prepared to find positions in restaurants and hotels. DVC alumni have worked in properties such as Bellagio, The Modern, and Pebble Beach Resorts. Hospitality and culinary arts studies offer many opportunities to work and travel around the world.

Students in the baking and pastry program learn:

- foundational knowledge and technical, skills required for success in the culinary and hospitality industry,
- teamwork, planning, production and service,
- leadership, communication, problem-solving, and critical thinking,
- an appreciation for excellence in food, in service by adhering to an exceptional standard of quality in production and presentation,
- to explain and apply baking/pastry terms and procedures appropriately,
- to select, organize, and analyze ingredients used in baking and pastry production,
- to select, recognize, and utilize equipment and tools used in baking and pastry production,
- to scale and measure ingredients properly,
- to produce an array of bakery and pastry products,
- to evaluate quality standards in baking and pastry products in written and oral form,
- about opportunities available in California’s hospitality and culinary industry from successful industry professionals,
- about options for transfer to articulated four-year colleges and universities that offer degrees in hospitality and culinary studies.

“This program has given me opportunities that I would never have received without being part of DVC Hospitality Studies. The chefs here have taught me the fundamentals that will stick with me for my entire career.” – Victoria Reynoso

When are classes offered?

The baking and pastry certificate program offers a learning experience that requires a commitment of approximately eight hours of class per day, four days per week, Monday - Thursday. The schedule is a combination of daytime and evening lecture and laboratory classes.

How long will it take to earn a certificate?

It will take approximately three semesters to complete all the courses required to earn a certificate of achievement in baking and pastry. Each course used to meet a certificate requirement must be completed with a grade of “C” or higher.