You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

For information about transferring, see: https://www.dvc.edu/enrollment/transfer/index.html

For information on careers in this field see: https://www.dvc.edu/enrollment/career-employment/index.html

### PROGRAM LEARNING OUTCOMES

1. Identify equipment and utensils used in baking and discuss proper use and care.
2. Demonstrate an understanding of the properties and functions of various ingredients, and demonstrate proper scaling and measurement techniques.
3. Evaluate quality standards in baking and pastry products in written and oral form.

### Careers in

- Entry-level positions in small and large bakeries, specialty pastry shops, dessert catering, and dessert preparation in restaurants.

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### CULN Culinary Arts Baking and Pastry Certificate of Achievement

**Required**

- CULN 105 Introduction to the Kitchen
- CULN 110 Orientation to Hospitality
- CULN 115 Culinary Mathematics
- CULN 120 Fundamentals of Cuisine
- CULN 153 Safety and Sanitation
- CULN 181 Fundamental Techniques of Baking and Pastry
- CULN 192 Purchasing Operations and Systems Laboratory
- CULN 193 Inventory and Ordering Systems Laboratory
- CULN 195 Supervisory Management in Food Service
- CULN 224 Catering Business and Operations
- CULN 281 Advanced Techniques of Backing and Pastry

**Optional**

- CULN 105 Introduction to the Kitchen
- CULN 110 Orientation to Hospitality
- CULN 115 Culinary Mathematics
- CULN 120 Fundamentals of Cuisine
- CULN 153 Safety and Sanitation
- CULN 181 Fundamental Techniques of Baking and Pastry
- CULN 192 Purchasing Operations and Systems Laboratory
- CULN 193 Inventory and Ordering Systems Laboratory
- CULN 195 Supervisory Management in Food Service
- CULN 224 Catering Business and Operations
- CULN 281 Advanced Techniques of Backing and Pastry

**PLUS at least 2 units from**

- CULN 129 Introduction to Urban Farming: Farm-to-Table
- CULN 136 Sustainable Hospitality - Energy, Water and Waste
- CULN 210 Artisan Bread
- CULN 212 Candles, Chocolates, and Truffles
- CULN 213 Seasonal Spring Desserts
- CULN 214 Seasonal Fall Desserts
- CULN 215 Decorative Confectionary Showpieces

**PLUS at least 1 unit from**

- CULN 203A Culinary Competition I
- CULN 203B Culinary Competition II
- CULN 210 Artisan Bread
- CULN 212 Candles, Chocolates, and Truffles
- CULN 213 Seasonal Spring Desserts
- CULN 214 Seasonal Fall Desserts
- CULN 215 Decorative Confectionary Showpieces

**PLUS at least 1.5 units from**

- CULN 203A Culinary Competition I
- CULN 203B Culinary Competition II
- CULN 210 Artisan Bread
- CULN 212 Candles, Chocolates, and Truffles
- CULN 213 Seasonal Spring Desserts
- CULN 214 Seasonal Fall Desserts
- CULN 215 Decorative Confectionary Showpieces

**PLUS at least 2 units from one of the following**

- CULN 295 Occupational Work Experience Education in CULN
- CULN 296 Occupational Work Experience Education in CULN
- CULN 298 Independent Study
- CULN 299 Student Instructional Assistant

**TOTAL MINIMUM REQUIRED UNITS 41.3**

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*This course has prerequisites.*