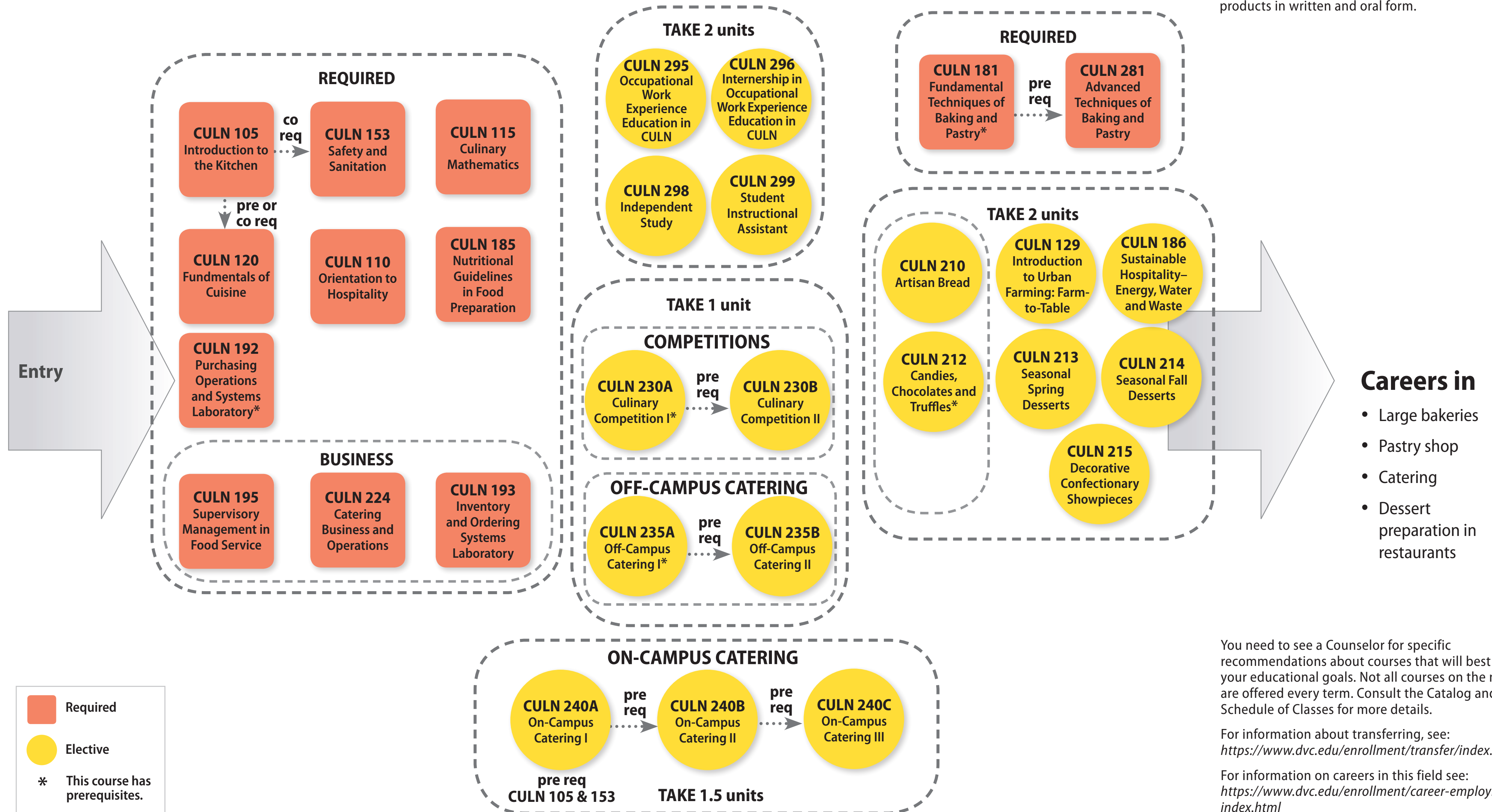


# Hospitality Studies AS – Baking and Pastry Specialization

## 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.



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>