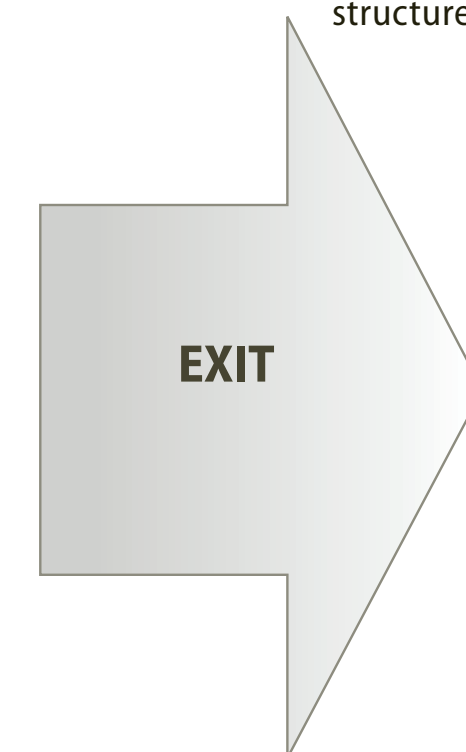
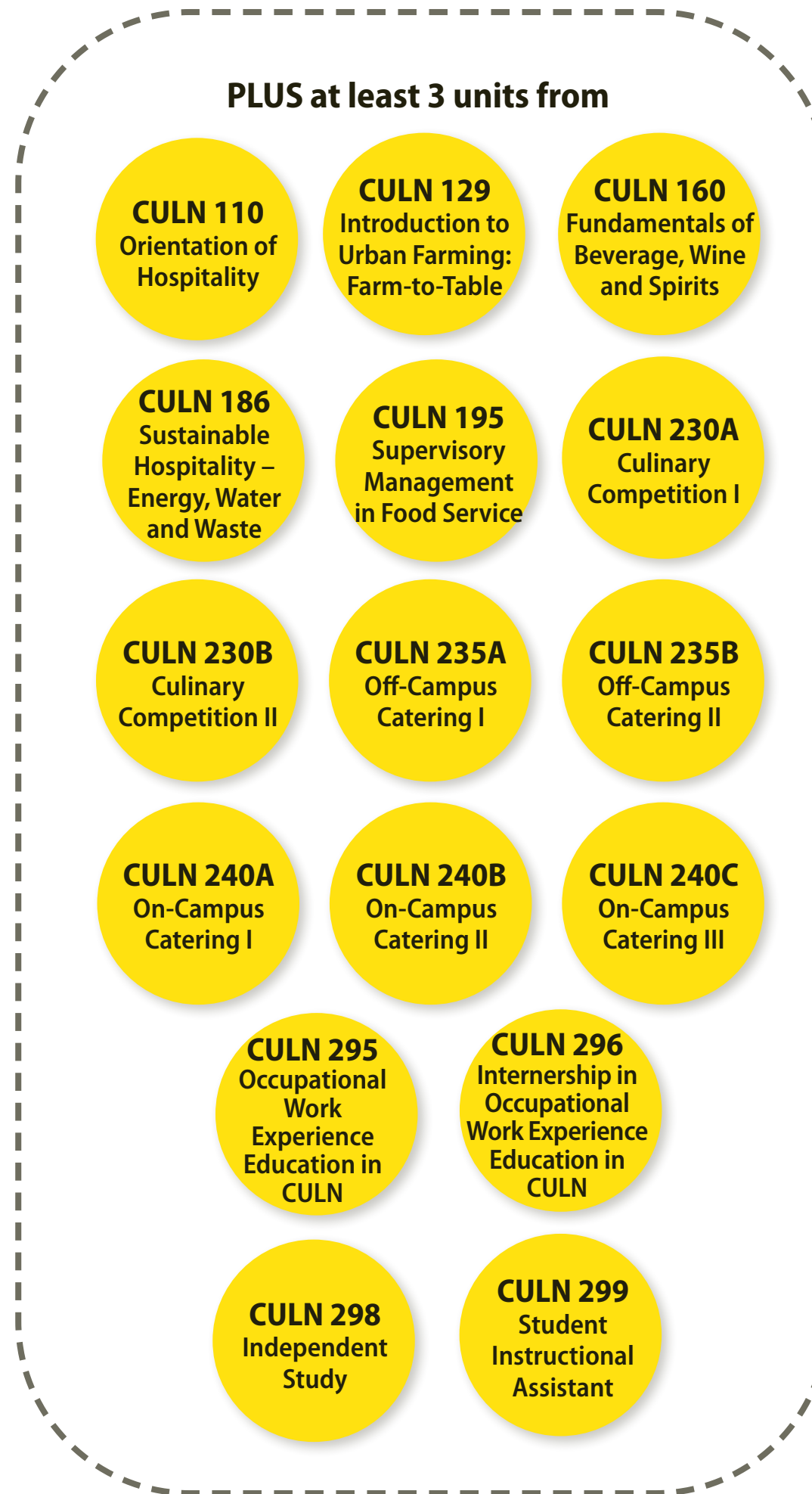
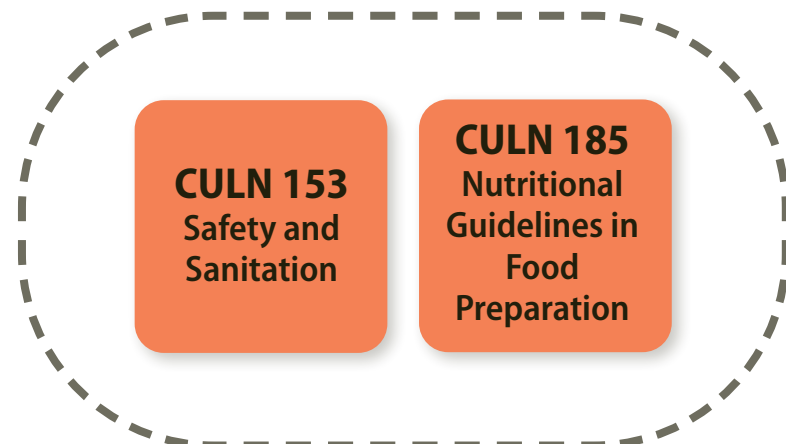
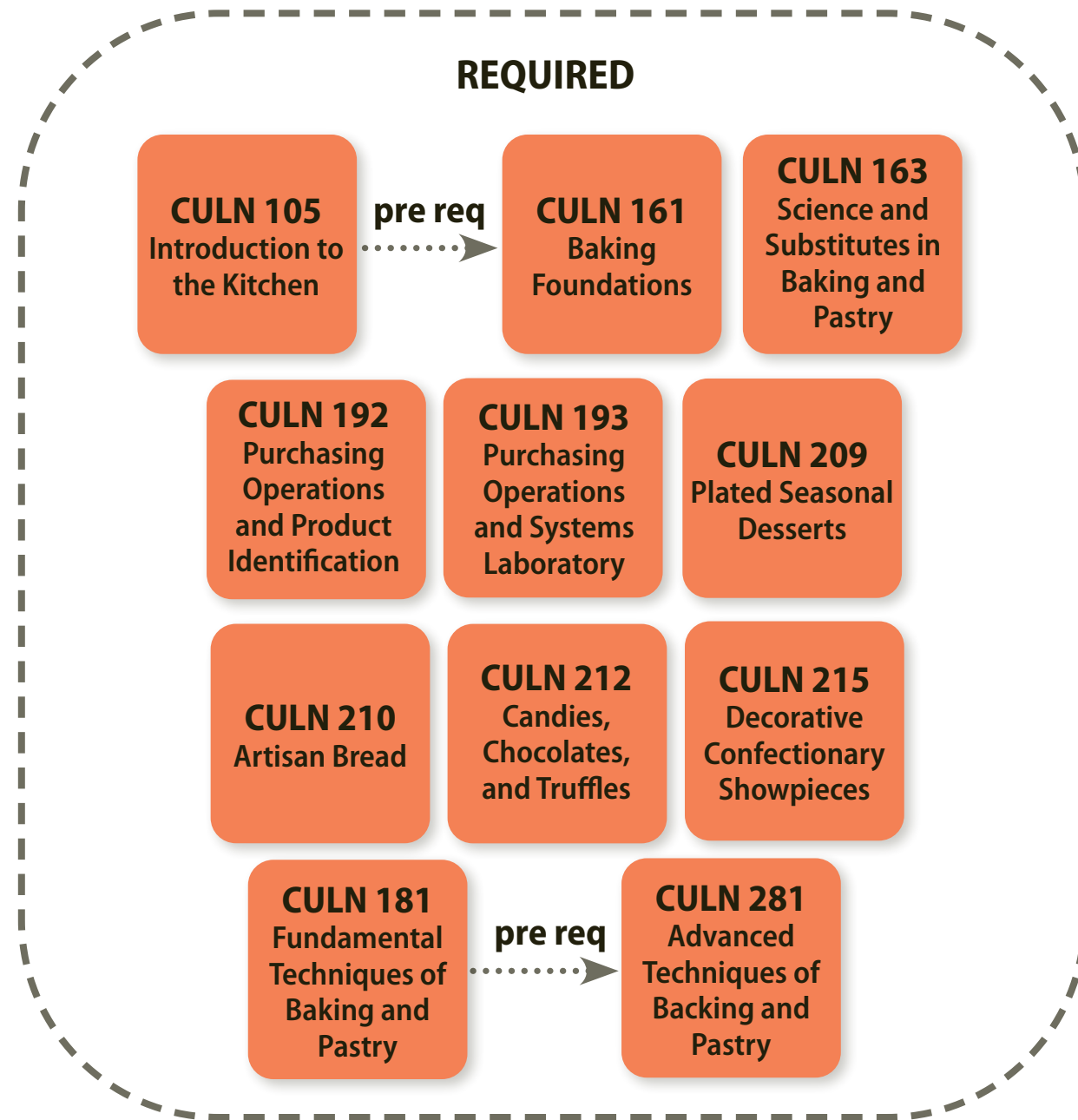
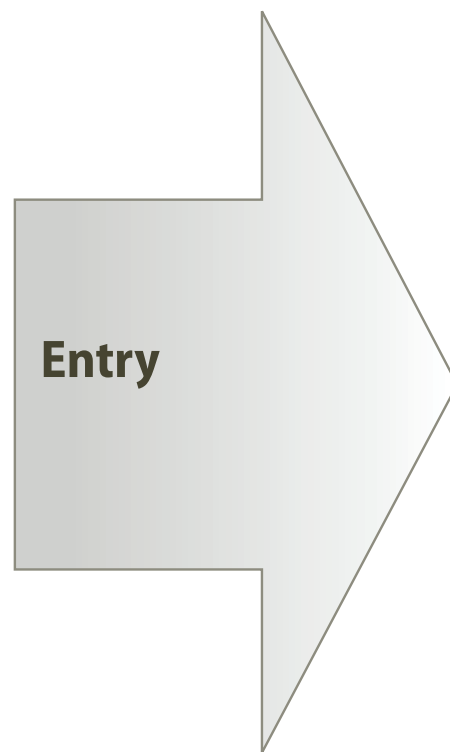


Culinary Arts

Baking and Pastry AS



PROGRAM LEARNING OUTCOMES

- Students completing this program will be able to
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. Explain and apply baking/pastry terms and procedures appropriately.
 4. Demonstrate current food service sanitation procedures.
 5. Select, organize, and analyze ingredients used in baking and pastry production.
 6. Select, recognize, and utilize equipment and tools used in baking and pastry production.
 7. Scale and measure ingredients properly.
 8. Produce a variety of bakery products using standard baking procedures and evaluate the products based of method, timing, appearance, texture, cell structure and overall eating quality.

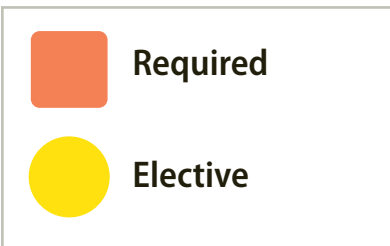
Careers in

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

Complete 60 degree applicable units along with completion of all required general education requirements. It is highly recommended that you see a counselor for specific courses that will best meet your educational plan/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>



total minimum required units 33