

Baking & Pastry Arts

Course Content



- Nutrition
- Sanitation & Safety
- Business & Math Skills
- Baking Preparation
- Baking Fundamentals
- Introduction to the Hospitality & Baking Industry
- Purchasing, Receiving, Inventory & Storage
- Baking Planning
- Human Relations Skills

Potential Certifications



- NOCTI Retail Commercial Baking
- ServSafe Food Handler Certification
- ServSafe/Manager Food Safety Certification



Post-Secondary Education

Recent graduates from the Baking & Pastry program are attending:

- The Restaurant School
- Johnson & Wales University
- PA Culinary Institute
- Montgomery County Community College



Related Occupations

- Pastry Chef
- Line Cook
- Bakery Manager/Owner
- Banquet Chef
- Caterer
- Baker
- Bread Maker
- Television Chef
- Food Wholesaler
- Food Stylist
- Baking and Pastry Arts Educator

