

Baking & Pastry Arts

The Baking & Pastry Arts degree curriculum provides students with a challenging and academic environment while they acquire the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakery/pastry shops, wholesale/retail markets, and high-volume bakeries or further academic studies.

Students are exposed to many niche markets within the baking and pastry field, while focusing on a firm foundational understanding of professional production methods and best practices. Course work includes specialty/artisanal breads, desserts/pastries, chocolate and confections production, decorative work, high-volume production, and food marketing.

Coursework includes theoretical knowledge as well as hands-on practical training that develop critical competencies to meet industry demands, including environmental stewardship, operational efficiencies, and professionalism.

Students are expected to have an understanding of science and math as it applies to baking and pastry products. Courses are fast-paced, immersive and intensive. Most courses are completed in approximately 3-4 weeks. Students are expected to attend class daily when in session and be present for class for the entire class period.

Graduates should qualify for entry-level positions, such as baker, pastry cook, cake decorator, pastry or bakery assistant, and assistant pastry chef. An American Culinary Federation certification may be available to graduates.

For specific information about potential positions and wages in baking & pastry arts employment, visit the Central Piedmont Career Coach website.