

Baking & Pastry Arts

Baking and Pastry Arts Certificates (C55130)

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At this time, certificates earned in the Baking and Pastry Arts Program (A55130) are awarded by the college upon successful completion of the required courses to students currently enrolled in the degree program. Certificates are stackable and can be applied toward the Baking and Pastry Arts Degree Program.

Admissions

- Complete an admissions application to Central Piedmont.
- Completion of a high school diploma or equivalent is encouraged as the foundation of a career in this area.
- Take placement tests in English, reading, and mathematics.
- All needed developmental studies courses must be completed prior to beginning CUL, HRM and BPA prefix courses.
- Consult with an academic advisor regarding course placement.
- Contact the Baking and Pastry Arts Program Chair at 704.330.4642 to register for the next information session.
- Attend a Baking and Pastry Arts program information session.
- Many courses have prerequisites or co-requisites; check the Courses section for details.
- Students must have a BPA program certificate code as listed above.

Notes

- Currently, there are more applications for admittance than space available in the Baking and Pastry Arts Program. Criteria for program admission include scores on standardized tests, interview and/or attendance to orientation, completion of general education requirements, past academic performance with a minimum GPA of 2.0, and experience in the field of interest.
- Students must meet admission requirements, attend an information session and complete an advising appointment with Baking and Pastry Arts faculty prior to registering for courses.
- Progression in this program is dependent upon a score of "C" or better in all courses with CUL, HRM and BPA prefixes.
- All CUL and BPA lab classes require student accident medical insurance.

Contact Information

The Baking and Pastry Arts program is a department within the Education & Training Division. For more information, call 704.330.4642 or visit the Baking and Pastry Arts website.

Baking and Pastry Arts Certificate with a Specialization in Cake Artistry (C55130-C1)

This certificate is designed to prepare students who would like to be employed as a baking professional, cake decorator, or those with some baking experience who want to further their knowledge in this specialized area. This certificate emphasizes American and European cake construction and artistry.

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 111	Success in Hospitality Studies	1.0
CUL 160	Baking I	3.0
BPA 130	European Cakes and Tortes	3.0
BPA 210	Cake Design and Decorating	3.0
Total Credits		12

Baking and Pastry Arts Certificate Specialization in Chocolate and Confection Production (C55130-C4)

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 111	Success in Hospitality Studies	1.0
BPA 165	Hot and Cold Desserts	3.0
BPA 230	Chocolate Artistry	3.0
BPA 220		
Total Credits		9

Baking and Pastry Arts Certificate Specialization in Artisan Bread (C55130-C5)

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 111	Success in Hospitality Studies	1.0
CUL 160	Baking I	3.0
BPA 150	Artisan & Specialty Bread	4.0
BPA 250	Dessert and Bread Production	5.0
Total Credits		15

Baking and Pastry Arts Certificate Specialization in European Desserts and Cakes (C55130-C6)

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 111	Success in Hospitality Studies	1.0
CUL 160	Baking I	3.0
BPA 165	Hot and Cold Desserts	3.0
BPA 130	European Cakes and Tortes	3.0
Total Credits		12

Baking and Pastry Arts Certificate Specialization in Plated Dessert Artistry (C55130-C7)

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 111	Success in Hospitality Studies	1.0
CUL 160	Baking I	3.0

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BPA 165	Hot and Cold Desserts	3.0
BPA 240	Plated Desserts	3.0
Total Credits		12

BPA 120. Petit Fours and Pastries. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course introduces the basic principles of the preparation and plating of a variety of petit fours and individual dessert pastries. Emphasis is placed on traditional and contemporary petit fours and pastries utilizing updated production methods. Upon completion, students should be able to produce individual pastries and petit fours for buffet and special event settings.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 130. European Cakes and Tortes. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course introduces the production of a wide variety of classical and modern cakes suitable for restaurants, retail shops and large-scale production. Emphasis is placed on classic cakes using the methods of mixing, filling, glazing and icing. Upon completion, students should be able to prepare, assemble, and decorate gelatin-based and layered tortes and cakes such as Bavarian, Dobos, and Sacher.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 150. Artisan & Specialty Bread. 4.0 Credits. Class-1.0. Clinical-0.0. Lab-6.0. Work-0.0

This course provides an advanced study in the art and craft of bread making. Topics include pertinent formulas and techniques associated with naturally leavened loaves, hearth breads, focaccia, flat breads, and other breads utilizing a variety of grains. Upon completion, students should be able to prepare artisan and specialty breads that meet or exceed the expectations of restaurant and retail publics.

Prerequisites: Take CUL 110 CUL 160 CUL 160A, minimum grade of C

BPA 165. Hot and Cold Desserts. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course covers the principles and techniques of frozen desserts, souffles, cobblers, crisps, and strudel dough products. Topics include bombes, parfaits, baked Alaska, ice cream, sorbets, sherbets and granites; hand-stretched strudel products, crepes, and hot/cold souffles. Upon completion, student should be able to prepare and plate hot and cold desserts with suitable sauces and garnishes.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 210. Cake Design and Decorating. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course covers advanced concepts in the design and decoration of wedding cakes and other specialty cakes. Topics include baking, filling, and assembling cakes; cake design; finishing techniques utilizing gum paste, fondant, and royal icing; and advanced piping skills. Upon completion, students should be able to design, create, finish and evaluate the quality of wedding and specialty cakes.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 230A. Chocolate Artistry Lab. 1.0 Credit. Class-0.0. Clinical-0.0. Lab-2.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in the art and craft of chocolate. Emphasis is placed on chocolate tempering, piping, and molding; decorative work associated with cakes and centerpieces; and candy production techniques of filling, enrobing and dipping. Upon completion, students should be able to demonstrate a basic proficiency in the preparation of decorative chocolate centerpieces, garnishes and candies.

Prerequisites: Take all: CUL 110 and CUL 160

Corequisites: Take BPA 230

BPA 230. Chocolate Artistry. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course provides a study in the art and craft of chocolate. Topics include chocolate tempering, piping, and molding; decorative work associated with cakes and centerpieces; and the candy production techniques of filling, enrobing and dipping. Upon completion, students should be able to properly evaluate tempered chocolate and produce a variety of chocolate candies and decorative elements for garnishing desserts.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 240. Plated Desserts. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course provides a study in the elements and principles of design as they relate to plated desserts. Topics include plate composition, portioning, flavor pairings, textures, temperatures, eye appeal, balance, color harmony and plate decorating/painting techniques such as stenciling and chocolate striping. Upon completion, students should be able to demonstrate competence in combining a variety of dessert components enhanced with plate decorating techniques.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 250. Dessert and Bread Production. 5.0 Credits. Class-1.0. Clinical-0.0. Lab-8.0. Work-0.0

This course is designed to merge artistry and innovation with the practical baking and pastry techniques utilized in a production setting. Emphasis is placed on quantity bread and roll-in dough production, plated and platter presentations, seasonal/theme product utilization and cost effectiveness. Upon completion, students should be able to plan, prepare and evaluate breads and desserts within a commercial environment and determine production costs and selling prices.

Prerequisites: Take BPA 150

BPA 260. Pastry and Baking Marketing. 3.0 Credits. Class-2.0. Clinical-0.0. Lab-2.0. Work-0.0

This course is designed to cover the marketing concepts and merchandising trends utilized in bakery and pastry operations. Emphasis is placed on menu planning, pricing products/strategies, resale and wholesale distribution methods, legal implications, and advertising techniques. Upon completion, students should be able to create a marketing plan that will serve as a basis for a capstone experience.

Prerequisites: Take all: BPA 150 and BPA 210

Corequisites: Take BPA 250