

# CERTIFIED CULINARIAN – ASSOCIATE IN SCIENCE DEGREE, CERTIFICATE OF ACHIEVEMENT

TOP Code:

1306.30

The curriculum offers students valuable hands-on experience and academic rigor to ultimately seek entry and mid-level positions in the baking industry. Individuals seeking to advance and update well-rounded skills in the field will benefit from completion of this certificate.

Related local and global baking career opportunities students may enter upon completion include bakers, production bakers, pastry cooks, and decorators within the following hospitality industries: restaurants, hospitals, retail, catering, lodging, tourism, meeting, convention, and exposition; theme parks; clubs; cruiseline and airway; and service, consulting, and e-commerce businesses and companies. Students are encouraged to pass the Manager Food Safety and Sanitation Certification with a score of at least 75% upon completion of this program in order to supplement their resumes, in addition, it is required for those who intend to transfer to CSU or private universities for Bachelor degrees.

No prerequisite skills are required for enrollment.

This program contains required lab fees, uniform, tool kit and possible Food Safety Certification Registration and exam fees should students decide to complete the exam.

A Certificate of Achievement is awarded upon completion of all required courses with a grade of C or better.

## Program Outcomes

- Demonstrate attributes of a professional baker including: sense of urgency, organization, foundational skills techniques, ingredient selection, appropriate care of commercial equipment, leadership, teamwork, interpersonal skills, preparing, serving and cleaning.
- Identify and administer rigorous food safety and sanitation practices.
- Demonstrate proficiency in basic ingredient conversions, food costing and yield management practices.

## Program Requirements

Code	Title	Units
HOSP 003	SURVEY OF HOSPITALITY MANAGEMENT AND MANAGER SANITATION AND SAFETY	3
HOSP 014	CULINARY PRINCIPLES	3
HOSP 015	INDUSTRY CULINARY FOUNDATIONS I	3
HOSP 060	CULINARY PRODUCTION AND OPERATION MANAGEMENT	4
HOSP 121	INDUSTRY CULINARY FOUNDATIONS II	3

HOSP 140	INDUSTRY BAKING FOUNDATIONS I	3
<b>Total Units</b>		<b>19</b>

## General Education Requirements for the Associate in Science Degree

- General Information (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/>)
- PCC Local Gen Ed (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/#pcclocaltext>)
- CSU Breadth (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/#csubreadthtext>)
- IGETC (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/#igetctext>)