

Culinary Arts

Baking and Pastry Skills Certificate

TERRY CAMPUS

Fall 2021

Is your favorite room the kitchen and your favorite appliance the stove? If you answered "yes" to both questions, then the one-year Baking and Pastry Skills Certificate offered at Delaware Tech prepares you for employment in the hospitality industry as an entry-level pastry cook. If you're already an industry professional, you'll learn additional skills to help you advance to a supervisory position. At Delaware Tech, you'll gain experience in the demonstration and skills kitchen, learning the details of culinary arts, including food preparation, baking, sanitation, and nutrition.

Courses are offered on a part-time basis, and the credits earned in this program may be applied to the Baking and Pastry Skills Studies diploma or the associate degree in the Culinary Arts programs. Industry professionals and students will also acquire the mandatory classes required by the American Culinary Federation to begin the certification process.

PROGRAM SPECIFIC ADVISEMENT STATEMENT

Courses - Semester 1

[CUL 119 - Food Safety and Sanitation](#)

[CUL 112 - Cake Decorating](#)

[CUL 261 - Baking](#)

Credits	Lecture	Lab
2	2	0
2	1	3
4	3	4

Courses - Semester 2

[CUL 262 - Pastry](#)

[SCI 141 - Nutrition in the Culinary Fld](#)

[MGT 248 - Culinary Supervisory Developmnt](#)

Credits	Lecture	Lab
4	3	4
2	2	0
3	3	0

*To complete program requirements, you must pass the above courses and earn at least **17 credits**. The number of courses and credits required for graduation may be more depending on your need for developmental education courses and the elective choices you make (if electives are a part of the program). Some programs also have college-level courses that you must take if you do not score at a certain level on the College Placement Test. If this applies to your program, the courses are listed at the top of the sequence sheet before the first semester of the course list.*