



BAKING & PATISSERIE

Proficiency Award
(AWARDED BY THE DEPARTMENT)

This award introduces the fundamental concepts, skills and techniques of basic baking. Special emphasis placed on the study of ingredient functions, product identification, and weights and measures as applied to baking. Students will have the opportunity to apply basic baking techniques in the preparation of cookies, cakes, muffins, tarts and basic custards and petit fours. Traditional meringues, butter creams and Génoise Sponge will be included. This program prepares students for entry level employment in bakeries, grocery store bakeries, institutional bakeries, or restaurants where baked goods are prepared and sold. *For more information contact: Adam Hart (805) 678-5267 ahart@vcccd.edu*

Required Core Courses		Units
CRM R103A	Institutional Food Production <i>*Prerequisites: CRM R102A</i>	6.0
CRM R103B	Advanced Pastry <i>*Prerequisites: CRM R103A</i>	3.5
CRM R104	Sanitation & Environmental Control	<u>3.0</u>

Total Required Units For the Award 12.5