



BAKING & PATISSERIE

Proficiency Award

(Awarded By The Department)

The hospitality industry (hotel/travel/tourism/restaurant) continues to be one of the fastest growing in the state. The World Travel and Tourism Council projects that the industry will grow at a level of 4.0% per year over the next ten years, creating an opportunity for every country in the world to be a part of this process and to share the benefits. The National Restaurant Association predicts that nearly half of consumers' food budget will be spent in restaurants. There is an immense need for knowledgeable managers who can master today's and tomorrow's technology, to include emphasis on "green," and meet the across-the-board need being driven by major hotel and restaurant chains as well as privately owned hotels, clubs, and restaurants. 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 CLASSES		UNITS
CRM R103A	Introduction to Baking Techniques <i>Prerequisites: CRM R102A</i>	6.0
CRM R103B	Advanced Pastry <i>Prerequisites: CRM R103A</i>	3.5
CRM R104	Sanitation and Environmental Control	3.0
Total Required Units for the Award		12.5