

Catalog Addendum

The Art Institutes International MinnesotaSM

Baking & Pastry - Certificate

Evening and Weekend Option

The Evening and Weekend option allows students to earn their Certificate in Baking & Pastry in an evening and weekend, online and on-ground format.

This delivery option is designed to allow working adults the opportunity to complete their education in one or two years for a certificate, depending on the structure they choose. Students may take up to four classes each quarter. Courses are offered on campus along with online class options each quarter.

Students attend courses on campus one or two evenings a week and on Saturday, depending on the schedule, online options and call availability. The optional online courses will be offered across the quarter, one class in the first 5 1/2 weeks of the quarter and one class in the last 5 1/2 weeks of the quarter. At the time of registration, students will be advised of the classes that will be offered online in their program. The same is true of the classes that the student will take on campus. Students will have the option of taking any online courses on campus, if offered. Students will be able to take a minimum of two on-campus courses each quarter.

This program option provides excellent education opportunities for working adults, allowing them to keep their current jobs, have time with their family, and earn a Certificate in Baking & Pastry.

	Credits	Hours
FIRST QUARTER		
CU1430 Introduction to Baking**	4	70
CU1432 Introduction to Pastry**	4	90
CU1471 Sanitation and Introduction to Hospitality	4	40
PA095 Portfolio Foundations	0	11
SECOND QUARTER		
CU1421 Advanced Baking (Prereq. CU1430)	4	70
CU1422 Artisan Breads (Prereq. CU1430)	4	90
CU2409 Management by Menu	4	40
THIRD QUARTER		
CU1423 Cake Decorating (Prereq. CU1432)	4	70
CU1424 Advanced Pastry Production (Prereq. CU1432) 4 90	6	100
FOURTH QUARTER		
CU1425 Decoration & Production Baking** (Prereq. CU1423, CU1424)	4	80
CU1426 Baking Internship * (Prereq. CU1423, CU1424)	4	120
TOTAL	40	781

Baking & Pastry Certificate Course

Descriptions

CULINARY ARTS COURSES

CU1430 – Introduction to Baking: Students are introduced to the fundamental concepts, skills, and techniques of baking. Special significance is placed on the study of ingredient functions, product identification, and weights and measures as applied to baking. Through lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam. (No prereq. required) ***This course requires a “C” or higher to pass. 4 Credits

CU1432 – Introduction to Pastry: This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam. (No prereq. required) ***This course requires a “C” or higher to pass. 4 Credits

CU1421 - Advanced Baking: This course will focus on developing the skills of a baker. The course will begin with a re-introduction to ingredients and their functions, Baker’s Percentage, formulas, and general baking techniques. Through the application of learned techniques, students produce a variety of quick bread breakfast items, intricate cookies, and laminated doughs. Production speed is increased through hands-on application of the learned techniques. Students create a comprehensive variety of items for a breakfast buffet presentation are produced. The course will then focus on the production of pies, and tarts for bakeries, plated desserts and buffet presentation. (Prereq. CU1430 - Introduction to Baking) 4 Credits

CU1422 - Artisan Breads: “Old world style” artisan breads brought into the modern day kitchen and bakery for the baker and restaurateur alike. The course will cover all aspects of bread baking. Advanced sourdough, sponge and levains will be taught along with traditional loaf breads such as rye, whole grain and sandwich. Students will produce breads for specialty and decorative breads for the table and showpieces. (Prereq. CU1430 - Introduction to Baking) 4 Credits

CU1423 - Cake Decoration: The focus of this class will be the preparation and presentation of advanced cakes and tortes using modern production techniques. All areas of cake baking and production will be covered. Students will learn how to decorate using gum paste, rolled fondant, modeling chocolate, marzipan, and various icings. A special emphasis will be placed on developing piping and decorating skills. (Prereq. CU1432 - Introduction to Pastry) 4 Credits

CU1424 – Advanced Pastry Production: This course is designed to teach bakers and executive chefs how to be dessert chefs. Creating plated desserts and pastries will be the focus of this class. Students will learn to design and implement desserts appropriate to the occasion and menu. Then students learn how to create a plate with eye appeal and flavor. European pastries, American desserts, frozen items, sauces, and garnishes will form the base information in the class. (Prereq. CU1432 - Introduction to Pastry) 4 Credits

CU1425 - Decoration & Production Baking: The purpose of this class is to introduce the student to the world of high production baking. It is designed to acquaint the student with high volume techniques for both the restaurant and bakery. The students will

mass-produce items that will be sold to the public and will create special order items. Showpieces of sugar, chocolate, and ice for the dessert buffet table will be explored. The student will also be introduced to pastry completion principles as it is practiced in the American Culinary Federation and around the world. (Prereq. CU1423 – Cake Decoration, CU1424 - Advanced Pastry Production) ***This course requires a “C” or higher to pass. 4 Credits

CU1426 - Baking Internship: Through an internship experience, students will be able to apply acquired subject matter and career/professional skills in a real and practical situation. The main objectives of the internship are to allow the opportunity to observe and participate in the operations of successful businesses relating to their fields of study. The students will gain experience needed to enter the field upon graduation. (Prereq. CU1423 - Cake Decoration, CU1424 – Advanced Pastry Production) 4 Credits

CU1471 - Sanitation and Introduction to Hospitality: This course is an introduction to the management perspective in the organization and structure of hotels, restaurants, and clubs. Students will also be exposed to the importance of industry contacts and time management. The student will receive an overview of forces that shape the hospitality industry, tourism destinations, services affecting the industry, food service management in the international market, and a look at the future of food service. This course is also an introduction to food and the environmental sanitation and safety in a food production area. Attention is focused on food-borne illnesses and their origins, and on basic safety procedures followed in the food service industry. This course is approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of state and local jurisdictions that require training or certification. Emphasis will be given to food service in all areas of the facility, maintenance costs, flow, and production. (No prereq. required) 4 Credits

CU2409 – Management By Menu: This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation, to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation. For example: a planning tool, source of operational information and a merchandising method for reaching patrons. (No prereq. required) 4 Credits

PROFESSIONAL APPLICATION COURSES

PA095 - Portfolio Foundations: The creative professions require innovative individuals with clear vision. Throughout the seminar, students new to The Art Institutes International Minnesota work together to develop the vision of successful students and professionals. This course begins by welcoming students into college community and helping them integrate into this student environment. Students then get to know college and community resources, explore their goals for success, and work on establishing a visionary course for the development of their professional portfolio. The course concludes with attending the portfolio show of the graduating class. There is no charge or credit for this class. (No prereq. required) 0 Credits