

BAKING & PASTRY

Diploma



The Baking & Pastry diploma program is designed to educate students in the baking and pastry arts. From cakes to custards and meringues to macaroons, the exacting, creative expression that characterizes baking and pastry arts is a respected and demanding facet of the culinary profession. This 36-credit diploma program focuses on the art and preparation of breads, cookies, pies, tarts, cakes, and other desserts and baked goods.

PROGRAM OBJECTIVES

- Apply the techniques and skills needed to produce quality baked goods in the modern pastry and bake shops and analyze the functions of all ingredients used in producing baked goods and pastries
- Produce various baked goods to include cakes, pies, tortes, and ice-cream along with a variety of international and classical desserts
- Demonstrate the total product utilization concept
- Describe and explain the proper handling and storage of food and sundry products along with proper sanitation and safety procedures and principles
- Accurately follow any given recipe and achieve the specified desired outcome
- Prepare a variety of baked goods, desserts and confectionaries and demonstrate decorating, plating and display techniques
- Identify the concepts of purchasing, receiving, and issuing practices in foodservice operations
- Explain the characteristics, functions, and food sources of the major nutrients and understand and demonstrate nutritional cooking methods including how to maximize nutrient retention in baked goods and pastries
- Understand the concept, importance, and practice of calculating recipe costs, food cost percentages, proper menu costs while applying various cost control functions as they relate to food service operations
- Discuss current developments and trends in the baking and pastry industry and the food service industry in general
- Understand and apply safe and proper usage of commonly used equipment, appliances, and hand tools used in the modern kitchen and bake shop
- Produce modern and classical wedding and all occasion cakes that are relevant to the modern pastry industry

ENTRY-LEVEL EMPLOYMENT OPPORTUNITIES

Graduates of the Baking & Pastry program are prepared to seek entry-level employment in bakeries, restaurants, catering houses and institutional settings in entry-level positions such as assistant bakers and pastry cooks.

Students graduating from our program will have completed the coursework required to pursue professional certification in baking and pastry arts.*

*The Art Institute of Philadelphia does not guarantee third-party certification. Outside agencies control the requirements for taking and passing certification exams and requirements are subject to change without notice to The Art Institute of Philadelphia.

REQUIREMENTS FOR DIPLOMA

Evening/Weekend

36 Quarter Credits

Four 11-Week Quarters or 44 Weeks

CORE COURSES

- BP10110 Bread Production
- BP10120 Kitchen Skills for the Bakeshop
- BP10220 Baking & Pastry Science & Nutrition
- BP10310 Chocolate & Candies
- BP10330 Practical Baking & Pastry Skills
- BP10340 Classical Cakes and Tortes
- BP10430 Bakery & Pastry Kitchen Operations
- BP10440 Wedding and Display Cake Production
- CU10141 Culinary Science, Sanitation, Safety & Supervisory Skills
- CU10210 Introduction to Baking
- CU10330 Introduction to Pastry
- CU10430 Dessert Plating and Presentation

