

BAKING FUNDAMENTALS CERTIFICATE

PROGRAM CODE: 1C12968

This two semester **Baking Fundamentals Certificate** is designed to provide the student with fundamental knowledge and techniques of baking and pastry, food safety, an understanding of the complexity of kitchen operations and an appreciation of the hospitality industry. Graduates will gain the knowledge and applied skills required to enter the hospitality industry as a baker or pastry cook. To earn a certificate, complete the required courses as listed with a minimum grade of "C". At least 50% of all course work must be completed at Cypress College.

Code	Title	Units
Required Courses are listed in suggested sequence (17 units):		
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 236 C	Baking Fundamentals II	3
HRC 246 C	Pastry Arts	3
Total Units		17

[http://www.curricunet.com/Cypress/reports/program_report.cfm?
programs_id=1004](http://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1004)