



2024-2025 Academic Year

Professional Baking

Certificate of Proficiency

B-STEM Division

Business, Science, Technology, Engineering and Math

[609.570.3482](tel:609.570.3482) admiss@mccc.edu

The **Professional Baking** certificate program prepares graduates for employment in individual bake shops or in the bakery production departments of healthcare institutions, restaurants, supermarkets, hotels, catering businesses or cruise ships.

PROGRAM OUTCOMES

- Prepare a wide variety of foodservice bakery products;
- Use safe and sanitary methods in the production of a wide variety of bake shop goods within many commercial and noncommercial bakery production businesses;
- Use basic, intermediate and advanced baking techniques and tools within any bake shop operation;
- Assess overall quality of the baked goods produced and served;
- Use standardized recipes;
- Apply culinary terminology used within the food service industry;
- Appraise the needs of and have the ability to purchase food and nonfood supplies for commercial bakery operations.

Most of the credits earned in acquiring the Professional Baking Certificate can be applied towards the college's associate degree programs.

Admission to the program requires a high school diploma or its equivalent.

SEE ALSO:

[Culinary Arts](#) degree program

[Culinology / Food Science](#) degree program

[Professional Cooking](#) certificate program

CERTIFICATE CURRICULUM

2024-2025 Academic Year

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CIP 120501

Credit-bearing certificate programs can serve as gateways to earning an associate degree. Students are encouraged to consult the program coordinator, an academic advisor or Success Coach to explore such opportunities.

Code	Course (lecture/lab hours)	Credits
<u>ENG 101</u>	English Composition I (3/0)	3
<u>HOS 100</u>	Hospitality Success Skills (1/0)	1
<u>HOS 101</u>	Food Preparation I (1/4)	3
<u>HOS 110</u>	Breakfast / Pantry (1/3)	2
<u>HOS 111</u>	Culinary Math (1/0)	1
<u>HOS 118</u>	Sanitation and Safety in Food Service Operations (2/0)	2
<u>HOS 217</u>	Professional Baking I (1/4)	3
<u>HOS 115</u>	Food and Culture (2/2)	3
<u>HOS 218</u>	Professional Baking II (1/4)	3
<u>HOS 219</u>	Professional Baking III (1/3)	2
<u>HOS 230</u>	Experimental Kitchen (1/3)	2
<u>HOS 245</u>	Chocolates and Confections / Retail Bakeshop (1/4)	3
<u>HOS 249</u>	Advanced Pastry (1/3)	2
<u>HOS 287</u>	Hotel/Restaurant Management Internship	1
		31