

Certificate

CAKE DECORATING

All over the world, consumers crave mouth-watering, artisan-crafted breads and pastries. HGTC's Baking and Pastry Certificate provides students with the skills and expertise needed to satisfy the most discriminating palates. From basic breads and moist muffins to puff pastries and creamy cakes, a skilled baker creates satisfied smiles every day.

The Culinary Arts Technology program is accredited by the American Culinary Federation Educational Foundation Accrediting Commission.

PROGRAM INFORMATION

Course Sequence and Progression Requirements

A minimum grade of C or better is required for all CUL and BKP-prefixed courses for progression and graduation. Most Baking and Pastry Making (CUL , BKP) courses are offered only once each year, so following the recommended course sequence is extremely important.

CURRICULUM SEQUENCE

First Semester - Fall

BKP 119	Introduction to Baking and Pastry	3
CUL 104	Introduction to Culinary Arts	3
CUL 105	Kitchen Fundamentals	3
CUL 112	Classical Foundations of Cooking	3
CUL	Total	12

Second Semester - Spring

BKP 121	Cake Decorating Finishing Techniques	3
BKP 182	Artisan Breads	3
BKP 220	Advanced Bakeshop	3
CUL 118	Nutritional Cooking	3
CUL 277	SCWE in Culinary Arts	3
CUL	Total	15
	Total Credit Hours	27

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