

BEGINNING BAKER CERTIFICATE OF SKILLS

The Beginning Baker Certificate of Skills prepares students for entry level positions in the baking industry.

Required Courses:		Units
CAM 130A	Baking I	2
CAM 130B	Baking II	2
CAM 152	Food and Equipment Safety and Sanitation	1
CAM 154	Food and Beverage Cost Control: How to Make (and Keep) Your Money	1.5
Total units required for Certificate		6.5

Program Level Student Learning Outcomes:

1. Explain and apply baking industry terminology.
2. Identify and properly use equipment and tools used in the baking industry.
3. Demonstrate industry standard scaling, mixing, and portioning procedures.
4. Produce and evaluate a variety of bakery products.