

BAKING AND PASTRY ARTS, ADVANCED CERTIFICATE



College(s): KK

Program Code: 0366

The Advanced Certificate in Baking and Pastry Arts is a sequential program taught over three semesters and includes a majority of the core courses from the parent Baking and Pastry Arts AAS degree program.

Program Requirements

Code	Title	Hours
Required Program Core		
330BKPS 765	Introduction to Baking	3
330BKPS 766	Baking Safety and Sanitation	2
330BKPS 767	Baking Techniques	3
330BKPS 768	Pastry Techniques	3
330BKPS 769	Cookies and Tarts	3
330BKPS 770	Basic and Classical Cakes	3
330BKPS 771	Special Occasions Cakes	3
330BKPS 772	Individual Pastries	3
330BKPS 773	Confectionary Arts	3
330BKPS 774	Hearth Breads and Rolls	4
330BKPS 775	Specialty Breads	4
330BKPS 776	Advanced Baking Principles	3
Total Hours		37

Pathway

This is an **example course sequence** for students interested in earning a degree in Baking and Pastry Arts. If this pathway is followed as outlined, you will earn a Basic Certificate (BC) and an Advanced Certificate (AC) in Baking and Pastry Arts. It does not represent a contract, nor does it guarantee course availability.

Student must be eligible for ENGLISH 96 Aligned Reading and Composition and MATH 98 Beginning Algebra with Geometry to begin core curriculum classes.

Semester-by-Semester Program Plan for Full-Time Students

All plans can be modified to fit the needs of part-time students by adding more semesters.

Semester 1		Hours
330BKPS 765	Introduction to Baking	3
330BKPS 766	Baking Safety and Sanitation	2
330BKPS 767	Baking Techniques	3
330BKPS 768	Pastry Techniques	3
330BKPS 769	Cookies and Tarts	3
Hours		14
Semester 2		
330BKPS 770	Basic and Classical Cakes	3
330BKPS 771	Special Occasions Cakes	3
330BKPS 772	Individual Pastries	3
330BKPS 773	Confectionary Arts	3
Hours		12
Semester 3		
330BKPS 774	Hearth Breads and Rolls	4
330BKPS 775	Specialty Breads	4
330BKPS 776	Advanced Baking Principles	3
Hours		11
Total Hours		37

This program is offered through the Washburne Culinary & Hospitality Institute at Kennedy-King College.

Choose your courses with your College Advisor.

Careers

This program can prepare students for the jobs listed below. Click on each one to learn more, including average earnings, annual job openings,

and how much education people in that field have. For additional guidance and resources on career options, current City Colleges students and alumni can contact the Career Services Office (<https://www.ccc.edu/departments/Pages/Career-Services.aspx>).

Bakers

Job Description

Mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Lightcast earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10 th Percentile	\$27,283
Median 50 th Percentile	\$33,268
Senior-Level 90 th Percentile	\$48,016

Hourly Wages

Entry-Level 10 th Percentile	\$13
Median 50 th Percentile	\$16
Senior-Level 90 th Percentile	\$23

Annual Job Openings

1016 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	% of Jobs
A high school diploma or less	82.47%
A certificate	8.06%
Some college	9.47%
An Associate degree	0.00%
A Bachelor's degree	0.00%
A Master's or Professional degree	0.00%
A Doctoral degree or more	0.00%

0.00% continue their education beyond an associate degree