

# BAKING & PASTRY ARTS

NYS CIP CODE: 12.0501

## Program Summary

- Baking and Pastry Arts offers students an opportunity to understand what goes into creating beautiful finished pastries, breads, and cakes.
- Students will not only produce baked goods in both large and small quantities, but understand the science behind them.
- Create beautiful show pieces, plated desserts, chocolates, and individual pastries in extensive hands-on classes.
- If you dream of opening your own bakery or stylish café, creating, and styling spectacular cakes or preparing desserts for elegant events, a career in pastry arts is for you!
- This program is certified by the American Culinary Federation (ACF).

## College Credit Connections

- Niagara County Community College (ACF Accredited)
- SUNY Erie (ACF Accredited)

## Additional Information

- Students are required to wear a professional uniform in class.
- Graduates receive a certificate that they attended an American Culinary Federation Accredited (ACF) Program and a Junior Culinarian certificate.

## Career Pathways

### Professional Careers

Bake Shop Manager  
Event Planner  
Executive Pastry Chef  
Food Writer  
Hospitality Management

### Technical Careers

Artisan Bread Baker  
Chocolatier  
Commercial Baker  
Food Stylist  
Pastry Chef  
Retail Bakery Owner  
Specialty Cake Designer

### Entry Level Careers

Bakery Assistant  
Bread Baker  
Cake Decorator  
Pastry Cook  
Retail Baker



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## Baking and Pastry Arts I

- Cookies
- Quick Breads
- Cream Puff Paste Products
- Introduction to Pies and Tarts
- Holiday Baking
- Gingerbread Project
- Yeast Dough
- Introduction to Chocolate
- Breakfast Pastries
- Cakes and Icings
- Bistro-Style Cooking
- Professional Portfolio
- Retail Bake Shop

## Baking and Pastry Arts II

- Advanced Cookies
- Cupcake Wars
- Advanced Pies and Tarts
- Pate Choux
- ServSafe Certification
- Gingerbread Competition
- Internship
- Advanced Cakes and Frostings
- Sugar and Confectionery Techniques
- Laminated Dough
- Artisan Breads
- Frozen Desserts
- Plated Desserts



### Pastry Chef Tina Fago

*Instructor, Harkness Career Center*

Chef Fago, graduate of the Culinary Institute of America, received a degree in Culinary Arts. She has experience working in both restaurants and bakeries and has participated and placed in several gingerbread competitions.



### Pastry Chef Meg Schaller

*Instructor, Kenton Career Center*

Chef Schaller, graduate of the Culinary Institute of America, has a degree in Baking and Pastry Management. She recently wrote and published, "Become a Candy Maker at Home", a book aimed at teaching home candy makers how to create professional looking treats.



American Culinary Federation  
Education Foundation

