



Baking and Pastry Arts

2 YEAR PROGRAM

HARKNESS, KENTON

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)

SPECIAL NOTES

- Graduates receive a certificate that they attended an American Culinary Federation Accredited (ACF) Program and a Junior Culinarian certificate.

PROGRAM ELIGIBILITY

- Technical Endorsement
- 3.75 Credits per Year
- Pathways to Graduation (CTE and CDOS)

Career Paths

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

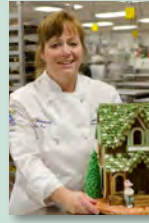
Bakery Assistant
 Bread Baker
 Cake Decorator
 Pastry Cook
 Retail Baker

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**

