

# Occupational Endorsement Certificate in Baking and Pastry Arts

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## Program Student Learning Outcomes

Students graduating with the Occupational Endorsement Certificate in Baking and Pastry Arts will be able to:

- Apply theories and concepts of baking and demonstrate required techniques in a commercial bakery
- Apply theories and concepts of cooking and demonstrate required techniques in a commercial kitchen
- Demonstrate proficiency in sanitation and safety codes and apply procedures necessary to maintain a safe foodservice facility
- Analyze food cost and implement necessary controls to maintain costs and ensure profitability
- Demonstrate the ability to use human resource management and facility operation management to ensure customer service and profitability