

# Baking and Pastry, Certificate of Proficiency

The Certificate of Proficiency in Baking and Pastry is offered by the Culinary Arts Institute at UVU and is available for all UVU students. This certificate will be available from the University for college students/adults looking for entry-level skills leading to direct employment in the baking and pastry field. The focus is to provide students an opportunity to obtain a certificate of proficiency in a Career and Technical Education (CTE) field that will stack into certificates and associate degrees at UVU.

## Program Requirements

Code	Title	Credit Hours
<b>Total Credit Hours</b>		<b>16</b>
CA 1140	Professional Dining Room Services	1
CA 1150	Nutrition and Food Service	3
CA 1160	Culinary Math	1
CA 1170	Pastry and Baking Skills	5
CA 1490	Food Service Sanitation	1
CA 2130	Advanced Pastry Baking	5

## Graduation Requirements

1. Completion of a minimum of 16 semester credits
2. Overall grade point average of 2.0 (C) or above with no grade below a "C-" in culinary arts or other discipline core courses.
3. Residency hours - minimum of 4 credit hours through course attendance at UVU.

## Graduation Plan

This graduation plan is a sample plan and is intended to be a guide. Your specific plan may differ based on your Math and English placement and/or transfer credits applied. You are encouraged to meet with an advisor and set up an individualized graduation plan in Wolverine Track (<http://www.uvu.edu/wolverinetrack/>).

### First Year

Semester 1		Credit Hours
CA 1140	Professional Dining Room Services	1
CA 1150	Nutrition and Food Service	3
CA 1160	Culinary Math	1
CA 1170	Pastry and Baking Skills	5
CA 1490	Food Service Sanitation	1
CA 2130	Advanced Pastry Baking	5
<b>Credit Hours</b>		<b>16</b>
<b>Total Credit Hours</b>		<b>16</b>

## Program Learning Outcomes

1. Prepare individuals to obtain baking and pastry employment upon completion.
2. Provide shortened additional and advanced training for individuals already working in the industry.
3. Understand basic and advanced baking and pastry technics, terms, mise en place, sanitation, and safety.
4. Produce basic baking and pastry items including cookies, breads, custards, quick breads, pies, meringues, and pate a choux.
5. Produce advanced baking and pastry items including cakes, cake decoration, filling, dessert sauces, petit fours, and rolled-in doughs.