

BUSINESS

GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE – BAKERY/PASTRY FOUNDATIONS CERTIFICATE

For more information, visit www.dcccd.edu/food and your academic advisor at El Centro College.

This is an example course sequence for students interested in pursuing a Certificate in the Food and Hospitality Institute-Bakery/Pastry program. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Bakery/Pastry Foundations Certificate ⁱⁱ. Gainful employment information for this certificate can be found at https://www1.dcccd.edu/catalog/programs/degree_gei.cfm?a=54. For official certificate requirements, [click here](#).

This level-one certificate is designed to provide the student with the skills necessary to obtain employment as a baker/pastry cook. Students will gain an in-depth understanding of food safety and sanitation, supervisory management as well as bakeshop operations theory. In the lab classes, students will learn basic and advanced baking techniques in addition to experiencing hands-on cake decorating practice led by expert pastry chefs. This certificate is a building block towards the Associate of Applied Science Degree in Bakery/Pastry. Courses that complete the Bakery/Pastry Foundations (BF1) Certificate are noted below.

Students pursuing this certificate are waived from the [Texas Success Initiative \(TSI\)](#) standards, but must meet course prerequisites, as long as the student completes the TSI waiver form prior to enrollment.



ONLY Offered at ECC

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS ⁱⁱⁱ
ALL PLANS CAN BE MODIFIED TO FIT THE NEEDS OF PART-TIME STUDENTS

BF1	SEMESTER 1	ACTION ITEMS
◆	CHEF 1305 – Sanitation and Safety	<input type="checkbox"/> Meet with your advisor to: <ul style="list-style-type: none"> ○ Confirm your academic and career goals before the end of the semester. ○ Request an official program of study audit and confirm or update your program of study. <input type="checkbox"/> Meet with a career advisor or coach to research career options and opportunities for job shadowing.
◆	PSTR 1301 – Fundamentals of Baking ^{iv}	
◆	RSTO 1313 – Hospitality Supervision	

TOTAL SEMESTER CREDIT HOURS: 9

BF1	SEMESTER 2	ACTION ITEMS
◆	PSTR 2331 – Advanced Pastry Shop	<input type="checkbox"/> Meet with a career advisor or coach for assistance in preparing for job search. <input type="checkbox"/> Meet with your advisor to apply for the Bakery/Pastry Foundations (BF1) Certificate.
◆	PSTR 1343 – Bakery Operations and Management	
◆	PSTR 1206 – Cake Decorating I	
◆	PSTR 2207 – Cake Decorating II	

TOTAL SEMESTER CREDIT HOURS: 10

CERTIFICATE MINIMUM: 19 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 19 SEMESTER CREDIT HOURS

All CHEF, PSTR and RSTO courses must be completed with a "C" or better.

ⁱ Degree plans may change in later catalogs. You may use this pathway if you entered one of the seven colleges on or before this date.

ⁱⁱ Students must earn at least 25% of the credit hours required for graduation through instruction by the DCCCD college awarding the certificate.

ⁱⁱⁱ This is not an official degree plan. For official certificate requirements, [click here](#).

^{iv} Student must possess Texas State recognized Food Handler Certification to be admitted to class on the first day.

THIS PATHWAY WAS LAST UPDATED ON JULY 24, 2019