

BUSINESS

GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE – BAKERY/PASTRY SPECIALIST 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 Specialist Certificate ⁱⁱ. Courses from this certificate may apply to the related AAS degree. For official certificate requirements, [click here](#).

This level-one certificate is designed to build upon the skills learned in the Bakery/Pastry Foundations Certificate. Students will learn basic and advanced cooking skills as well as advanced bread making techniques and quantity baking practice through the execution of the El Centro Food and Hospitality Institute student-operated restaurant. Students are required to complete an External Learning Experience through a bakery/pastry practicum in which the student must obtain employment in a bakery/pastry kitchen and work at least 21 hours per week during that semester. Courses that complete the Bakery/Pastry Specialist (BC1) Certificate are noted below.

Students pursuing this certificate are waived from the [Texas Success Initiative \(TSI\)](#) standards, but must meet course prerequisites.



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

BC1	SEMESTER 1	ACTION ITEMS
◆	PSTR 1305 – Breads and Rolls	<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. <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Practicum course.
◆	CHEF 1301 – Basic Food Preparation	

TOTAL SEMESTER CREDIT HOURS: 6

BC1	SEMESTER 2	ACTION ITEMS
◆	CHEF 2331 – Advanced Food Preparation	<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 Specialist (BC1) Certificate.
◆	PSTR 1442 – Quantity Bakeshop Production	
◆	PSTR 1364 – Practicum (or Field Experience)– Baking and Pastry Arts/Bakery/ Pastry Chef	

TOTAL SEMESTER CREDIT HOURS: 10

CERTIFICATE MINIMUM: 16 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 16 SEMESTER CREDIT HOURS

All CHEF and PSTR 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](#).

THIS PATHWAY WAS LAST UPDATED ON JULY 24, 2019