Nothing tops off a delicious meal like a decadent dessert or complements a specialty dish like a piece of hearty artisan bread. Professional bakers possess the skills and creativity necessary to prepare these and other foods that complete the dining experience. The Baking and Pastry Production program focuses on baking concepts, principles and techniques. Devote more than 500 hours to lab course time gaining hands-on practice and developing skills for preparing artisan breads, frozen desserts and pastries; and refine techniques in cake production and decorating. Additionally, learn to create confections including chocolates, candies and truffles.

- Prepare for jobs such as baker, pastry chef, shift supervisor or cake decorator.

- Credits earned in this Baking and Pastry Production technical diploma program can be applied toward the 68-credit Baking and Pastry Management associate degree program.

- The Hospitality and Culinary Club promotes professionalism among members, develops industry interaction and uses resources and talents to increase members’ knowledge of the hospitality/culinary industry.