



# BAKING AND PASTRY

## DIPLOMA

### Possible Employment Opportunities\*

- Baker* ◀
- Bread Maker* ◀
- Baked Goods Production Prep Technician* ◀
- Production Technician* ◀
- Pastry Maker* ◀
- Catering Food Service* ◀
- Bakery Owner and Operator* ◀

The Baking and Pastry Diploma Program offers students the theoretical and practical knowledge required to work in the industry. Students will learn to create, prepare, and attractively present a variety of stand-alone desserts, bread-based products, and common or special baking recipes, pastries, and sweets.

### Certifications

Students are eligible to sit for the following certification exams:

- ServSafe® Food Manager
- ServSafe® Allergens

**(855) 469.6046 - [ftccollege.edu](http://ftccollege.edu)**



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Registered ServSafe Proctor  
& Certified ServSafe Instructor

\*These examples are intended to serve only as a general guide of possible employment opportunities. There are many factors that determine the job an individual may obtain and Florida Technical College cannot guarantee its graduates any particular job. The Culinary Arts program is taught 100% in English or 100% in Spanish. The Baking and Pastry and Culinary Arts Diploma programs at the Kissimmee campus are programmatically accredited by the American Culinary Federation Education Foundation's Accrediting Commission [ACFEFAC]. ACFEF Accrediting Commission is located at 180 Center Place Way St. Augustine, Florida 32095. Tel: (800) 624-9458. Fax: (904) 825-4758, E-mail: [acf@acfchefs.net](mailto:acf@acfchefs.net). Program availability varies by campus.



**7 Florida campuses\***

\*Program availability varies by location.

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### Admission Requirements

- High School Diploma or a recognized equivalent.

### Duration Of Program

- 12 month
- 71 quarter credits

### Distribution

- 460 lecture hours
- 420 lab hours
- 125 externship hours
- 1005 total contact hours

### Courses

- Cuisine, Culture & Kitchen Organization
- Sanitation & Allergens
- Introduction to Baking
- Food & Beverage Inventory/Cost Control with Math
- Advanced Baking, Pasteles, and Panes
- Baking & Pastry Lab
- Chocolate Confections
- Sugar Arts & Confections
- Cake Decoration
- Hospitality Supervision & Management
- Facility Menu Planning, Nutrition & Development
- Baking Externship



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