# PROFESSIONAL BAKING

**Pathway: Culinary Arts**
**Office: E3-114**
**Email: culinary@lattc.edu**
**Phone: (213) 763-7331**

| Award Title | Academic Plan | Award Type | GE Units | Required Course Units | Major Elective Units | Major Units |
|---|---|---|---|---|---|---|
| Professional Baking * | T008503C | A.A. | 21* | 48 | - | 48 |
| Professional Baking | T021868D | C | | 48 | - | 48 |

At least 60 degree applicable units are required to earn an Associate degree.
*This Associate Degree is eligible for a reduction of General Education requirements from 21 to 18 units; please consult with a counselor for more details.
These programs are Financial Aid Eligible.

## PROGRAM OVERVIEW

The Professional Baking program is accredited by the American Culinary Federation Educational Foundation (ACFEF). This two year program prepares students for successful careers within the hospitality community. Baking program students, under the direct supervision of their chef instructor, will discuss, prepare, and analyze various baked goods including quick breads, yeast breads, laminated dough, specialty and wedding cakes, cookies, batters, and restaurant-style plated desserts. Baking formulas, cost controls, ingredient identification and usage is practiced throughout the program. Students prepare baked goods on a daily basis for a retail bakery located on the LATTC campus, the college cafeteria and faculty dining room as well as catering for special events and holiday functions.

The Professional Baking program will prepare students for employment in areas of baking and pastry arts. Students will demonstrate the ability to prepare and formulate baking/pastry recipes, assess food costs and sales prices, and organize daily tasks for successful completion of baked goods. The National Restaurant Association Serve Safe Exam is administered during the first semester.

## PROGRAM LEARNING OUTCOMES (PLOs)

Upon completion of the **Degree/Certificate** program, students are able to:
- Recognize industry standards for entry, supervisory, and management level employment.
- Demonstrate professional baking techniques according to industry standards and competencies.
- Evaluate proper practices in various industry segments.

## PROFESSIONAL BAKING
**Associate in Arts Degree**
Major Units: 48

Requirements for the Associate in Arts degree in Professional Baking may be met by completing 48 units of Required Courses with a "C" or better along with General Education units. Information on the General Education unit requirements may be found in the catalog under Graduation Requirements.

### REQUIRED COURSES

| SEMESTER I | | UNITS |
|---|---|---|
| CLN ART 111 | Culinary Arts Orientation I | 4 |
| CLN ART 112 | Sanitation and Safety | 2 |
| CLN ART 170 | Culinary Nutrition | 2 |
| PROFBKG 112 | Baking Processes and Theory of Ingredients | 4 |

| SEMESTER II | | UNITS |
|---|---|---|
| PROFBKG 121 | Beginning Yeast Breads & Quickbreads | 6 |
| PROFBKG 122 | Artesian Breads, Specialty Breads | 6 |

| SEMESTER III | | UNITS |
|---|---|---|
| PROFBKG 131 | Plated Restaurant Style Desserts | 6 |
| PROFBKG 132 | Multi Component Desserts and Pastries | 6 |

| SEMESTER IV | | UNITS |
|---|---|---|
| CLN ART 235 | Menu Planning and Purchasing | 4 |
| CLN ART 240 | Restaurant Supervision and Training | 2 |
| PROFBKG 141 | Advanced Baking Centerpiece and Decorating Techniques | 6 |

NOTE: Most Baking/Culinary Arts courses have prerequisites and/or co-requisites. Refer to the Course Descriptions section of the catalog for additional details.

## BAKING PROFESSIONAL
**Certificate of Achievement**
Major Units: 48

A Certificate of Achievement in Baking Professional may be earned by completing 48 units of Required Courses listed under the Associates degree in Baking Professional with a grade of "C" or better in each course.

## USEFUL LATTC LINKS:

**College Catalog:** http://college.lattc.edu/catalog/
**Financial Aid Office:** http://college.lattc.edu/financialaid/
**Counseling Department:** http://college.lattc.edu/counseling/
**General Education Information:** http://college.lattc.edu/catalog
**Culinary Arts Pathway:** http://lattc.edu/ca/
**Instagram** @lattc.culinaryarts
**Facebook** facebook.com/LATTC.CulinaryArts

To register: http://college.lattc.edu/student/new-students/register-now/
*For additional information, consult a LATTC college counselor.*

LOS ANGELES TRADE-TECH
LATTC
A Community College
400 W. Washington Blvd.
Los Angeles, CA 90015
www.lattc.edu

**2018-2020 College Catalog**
Page 1 of 1