



## BAKING AND PASTRY CERTIFICATE

The Baking and Pastry certificate is designed to develop a solid foundation in baking and pâtisserie. Skills in bread and pastry production, design and creation of chocolate candy and sugar showpieces, and creative cake decorating are developed.

### PROGRAM THE CERTIFICATE IS A PART OF

Associate of Applied Science, Culinary Art Program (CAPP)  
Credits earned in this certificate may be applied toward the Culinary Arts Program, AAS (Owens Code: CAPP)

### JOB OPPORTUNITIES

Baking and Pastry professionals are employed in commercial bake shops and grocery stores, restaurants, hotels and resorts.

### SALARY

Salary varies upon job titles. Entry-level pay for Northwest Ohio is \$23,648.

<http://ohiolmi.com/asp/oesWage/SOCWage>

### ACCREDITATION

The Baking and Pastry Certificate program is accredited by the American Culinary Federation Education Foundation (ACFEF). For more information concerning accreditation standards, contact the American Culinary Federation, 180 Center Place Way, St. Augustine, Florida 32095, phone number 800-624-9458, web address [www.acfchefs.org](http://www.acfchefs.org).



### LOCATION

Toledo-area Campus

### CERTIFICATION

Graduates are eligible to receive the credential of Certified Pastry Culinarian (CPC) from the American Culinary Federation upon completion of certificate and one-year experience.

### STUDENT ORGANIZATION

The Owens Culinary Arts and Hospitality Association (OCHA) provides members an opportunity to explore the Culinary and Hospitality field through networking, field trips, competitions, guest speakers and volunteering.

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#### Office of Admissions

Toledo-area Campus - (567) 661-7777  
Findlay-area Campus - (567) 429-3509

#### School of Business, Information and Public Service

(567) 661-7280  
[business@owens.edu](mailto:business@owens.edu)



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# PROGRAM CURRICULUM

## BAKING AND PASTRY CERTIFICATE (Owens Code: ZBPD)

### REQUIRED COURSES:

All students enrolled in the program must earn a "C" grade or better in each Food, Nutrition & Hospitality (FNH) course and maintain a 2.0 grade point average.

Students who currently hold the ServSafe certificate should see Department Chair as some coursework may be waived.

### 1ST SEMESTER

FNH 101	Intro to Hosp & Culinary Arts	Credits: 3(Lec: 3)
FNH 112	Fundamental of Food Production	Credits: 3(Lec: 2 Lab: 4)
FNH 114	Recipe Management	Credits: 2(Lec: 2)
FNH 121	Basic Nutrition	Credits: 2(Lec: 2)
FNH 135	ServSafe	Credits: 2(Lec: 2)
FNH 150	Baking & Pastry I	Credits: 3(Lec: 2 Lab: 4)
IST 100	Fundamentals of Computing	Credits: 1(Lec: 1)

### 2ND SEMESTER

FNH 212	Essentials of Supervision	Credits: 2(Lec: 2)
FNH 213	Hospitality Facilities Design	Credits: 2(Lec: 2)
FNH 230	Purchasing & Cost Controls	Credits: 3(Lec: 3)
FNH 250	Baking & Pastry II	Credits: 3(Lec: 2 Lab: 4)
FNH 251	Baking & Pastry III	Credits: 3(Lec: 2 Lab: 4)
FNH 292	Culinary Arts Capstone Practic	Credits: 2(Lec: 1 Lab: 3)
FNH 295	Career & Professional Dev	Credits: 1(Lec: 1)



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