



### Employment Opportunities

Professional bakers blend practical skills with culinary artistry to create rewarding careers in the world's largest industry. For 50 years the award-winning Clark College Culinary Arts Program has been training students for employment in baking and baking management. Clark graduates have found jobs with in-store, retail and wholesale bakeries, restaurants and hotels. Some have gone on to further training and become bakery technicians, bakery managers and bakery owners.

Many employers contact the college for employee referrals from students currently in the program and graduates. Entry-level jobs for graduates include:

- Apprentice Baker
- Assistant Pastry Chef
- Baker
- Cake Decorator
- Chocolatier
- Pastry Chef
- Patisier
- Research and Development

Beginning wages range from \$9.00 to \$15.00 per hour depending upon the position and type of employment.

### College Abilities

Clark College has identified six college-wide abilities that help students apply what they learn. The core abilities are taught across the curriculum and students continually practice and improve their skills in the six areas.

#### Communication

The ability to understand and deliver written, spoken and visual communication clearly and accurately.

#### Critical Thinking/Problem Solving

The ability to formulate, evaluate and synthesize facts, data, ideas, assumptions, values and points of view.

#### Effective Citizenship

The ability to identify community issues; evaluate and respect various opinions and values; and articulate one's own perspective.

#### Global/Multicultural Perspectives

The ability to identify, analyze and demonstrate how culture shapes world perceptions, values and behaviors.

#### Lifelong Learning

The ability to set and revise goals, access resources and assume responsibility for one's own learning.

#### Information/Technology

The ability to identify resources; retrieve and manage data; interpret, evaluate and use information; and adapt to changing technologies.



Clark College does not discriminate on the basis of race, color, national origin, sex, disability, age, religion, sexual orientation, gender identity, gender expression, political affiliation, creed, disabled veteran status, marital status, honorably discharged veteran or Vietnam-era veteran status in its programs and activities.

## Culinary Arts

# Baking/Bakery Management



- Certificate of Proficiency in Baking
- Certificate of Proficiency and Associate in Applied Science Degree in Bakery Management
- Associate in Applied Technology in Baking/Bakery Management
- Baking Skills



# Baking/Bakery Management

The Bakery program offers baking and cake decorating courses leading to jobs in the baking industry, or jobs as bakers in the hospitality industry. Instruction consists of theory and practical experience in the baking laboratory, which is operated as a simulated retail bakery. A large variety of breads, cakes, pastries, and cookies are produced and sold in the bakery store to campus students, staff, faculty members, and guests.

Students must complete all major area course with a minimum grade of “C” or better in order to successfully complete the program and earn the award.

Refer to the Degree & Certificate Requirements section in the Clark College Catalog to identify the courses needed to satisfy the General Education Requirements.

## Baking

### *Certificate of Proficiency*

Students must complete **three** of the four quarters listed below:

#### Major Area Requirements

##### First Quarter (Fall)

BAK	111	Baking Theory	5 credits
BAK	110	Baking Lab	10 credits

##### Second Quarter (Winter)

BAK	113	Baking Theory	5 credits
BAK	112	Baking Lab	10 credits

##### Third Quarter (Spring)

BAK	115	Baking Theory	5 credits
BAK	114	Baking Lab	10 credits

##### Fourth Quarter (Summer)

BAK	117	Baking Theory	5 credits
BAK	116	Baking Lab	10 credits

**Total Credits Required** 54 credits  
(including General Education Requirements)

## Bakery Management

### *Certificate of Proficiency*

In addition to completing all courses for the Certificate of Proficiency—Baking, students must also complete **three** of the four quarters listed below:

#### Major Area Requirements

##### Fifth Quarter (Fall)

BAK	211	Bakery Management Theory	5 credits
BAK	210	Bakery Management Lab	10 credits

##### Sixth Quarter (Winter)

BAK	213	Bakery Management Theory	5 credits
BAK	212	Bakery Management Lab	10 credits

##### Seventh Quarter (Spring)

BAK	215	Bakery Management Theory	5 credits
BAK	214	Bakery Management Lab	10 credits

##### Eighth Quarter (Summer)

BAK	217	Bakery Management Theory	5 credits
BAK	216	Bakery Management Lab	10 credits

**Total Credits Required** 99 credits  
(including General Education Requirements)

## Bakery Management

### *Associate in Applied Science Degree*

In addition to completing all courses for the Certificate of Proficiency—Baking AND the Certificate of Proficiency—Bakery Management, students must also complete all other requirements as prescribed in the Degree & Certificate Requirements section of the Clark College Catalog.

**Total Credits Required** 111-114 credits  
(including General Education Requirements)

#### Suggested Extra Courses

BAK	120	Beginning Cake Decorating	3 credits
BAK	122	Intermediate Cake Decorating	3 credits
BAK	124	Advanced Cake Decorating	3 credits
BAK	126	Pastry Art	3 credits

## Baking/Bakery Management

### *Associate in Applied Technology Degree*

In addition to completing the major area requirements for the Certificate of Proficiency—Baking AND the Certificate of Proficiency—Bakery Management, students must also complete all other requirements as prescribed in the Degree & Certificate Requirements section of the Clark College Catalog.

**Total Credits Required** 105 credits  
(including General Education Requirements)

## Baking Skills

### *Certificates of Completion and Certificate of Achievement*

A Certificate of Achievement is awarded to any student who completes any combination of two of the following Certificates of Completion:

#### Baking I - Certificate of Completion

BAK	111	Baking Theory	5 credits
BAK	110	Baking Lab	10 credits

#### Baking II - Certificate of Completion

BAK	113	Baking Theory	5 credits
BAK	112	Baking Lab	10 credits

#### Baking III - Certificate of Completion

BAK	115	Baking Theory	5 credits
BAK	114	Baking Lab	10 credits

#### Baking IV - Certificate of Completion

BAK	117	Baking Theory	5 credits
BAK	116	Baking Lab	10 credits

**Total Credits Required for the Culinary Arts (Baking) Certificate of Achievement** 30 credits