

GUIDED PATHWAY: BAKERY/PASTRY SPECIALIST CERTIFICATE

BUSINESS, HOSPITALITY and GLOBAL TRADE CAREER PATH



For more information, visit the [Dallas College Culinary | Pastry | Hospitality Institute webpage](http://www.dcccd.edu/Food) [www.dcccd.edu/Food] and your academic advisor at the El Centro Campus.

This is an example course sequence for students interested in pursuing a Certificate in the Culinary | Pastry | Hospitality program. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Bakery/Pastry Specialist Certificate. Students must earn at least 25% of the credit hours required for graduation through instruction by Dallas College. See catalog for [official certificate requirements](#).

This level-one certificate is designed to build upon the skills learned in the Bakery/Pastry Foundations Certificate. Students will learn basic and advanced cooking skills as well as advanced bread making techniques and quantity baking practice through the execution of the El Centro Culinary | Pastry | Hospitality student-operated restaurant. Students are required to complete an External Learning Experience through a bakery/pastry practicum in which the student must obtain employment in a bakery/pastry kitchen and work at least 21 hours per week during that semester. Courses that complete the Bakery/Pastry Specialist Certificate are noted below.

Students pursuing this certificate are waived from the [Texas Success Initiative \(TSI\)](#) standards, but must meet course prerequisites.

Catalog Year	2020-2021	You may use this pathway if you entered Dallas College on or before this date.
Degree Type	Level I Certificate	
GPA Requirement	Student must earn a GPA of 2.0 or higher	
TSI	May be Exempt	

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS

All plans can be modified to fit the needs of part-time students. This is not an official degree plan. See catalog for [official certificate requirements](#).

CERTIFICATE MINIMUM: 39 SEMESTER CREDIT HOURS

SEMESTER 1

Total Hours: 12

[CHEF 1305](#) – Sanitation and Safety

[CHEF 1301](#) – Basic Food Preparation *Student must possess Texas State recognized Food Handler Certification to be admitted to class on the first day.*

[CHEF 2331](#) – Advanced Food Preparation

[PSTR 1301](#) – Fundamentals of Baking

SEMESTER 1 ACTION ITEMS

1. Meet with a career advisor or coach to research career options and opportunities for job shadowing.
2. Meet with a faculty or career advisor regarding placement for the first Practicum course.

SEMESTER 2

Total Hours: 14

[PSTR 1305](#) – Breads and Rolls

[PSTR 2331](#) – Advanced Pastry Shop

[PSTR 1206](#) – Cake Decorating I

[PSTR 1343](#) – Bakery Operations & Management

[PSTR 2364](#) – Practicum (or Field Experience)–Baking and Pastry Arts/Baker/Pastry Chef

SEMESTER 2 ACTION ITEMS

1. Meet with your advisor to confirm academic and career goals before the end of the semester and request an official program of study audit.

2. Meet with a faculty or career advisor regarding placement for the Cooperative course.

SEMESTER 3

Total Hours: 13

[PSTR 1442](#) – Quantity Bakeshop Production

[PSTR 2330](#) – Advanced Pastry Competition

[RSTO 1380](#) – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager

[IFWA 1318](#) – Nutrition for the Food Service Professional

SEMESTER 3 ACTION ITEMS

1. Meet with a career advisor or coach for assistance in preparing for job search.
2. Meet with your advisor to apply for the Bakery/Pastry Specialist Certificate.

PATHWAY TOTAL: 39 SEMESTER CREDIT HOURS