

# GUIDED PATHWAY: BAKERY/PASTRY FOUNDATIONS CERTIFICATE

BUSINESS, HOSPITALITY and GLOBAL TRADE CAREER PATH



For more information, visit the [Dallas College Culinary | Pastry | Hospitality 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 Foundations 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.

<b>Catalog Year</b>	2021-2022	You may use this pathway if you entered Dallas College on or before this date.
<b>Degree Type</b>	Level I Certificate	
<b>GPA Requirement</b>	Student must earn a GPA of 2.0 or higher	
<b><a href="#">TSI</a></b>	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: 19 SEMESTER CREDIT HOURS

#### SEMESTER 1

**Total Hours: 9**

[CHEF 1305](#) – Sanitation and Safety

[PSTR 1301](#) – Fundamentals of Baking *You must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day of this course.*

[RSTO 1313](#) – Hospitality Supervision

#### SEMESTER 1 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 career advisor or coach to research career options and opportunities for job shadowing.

#### SEMESTER 2

**Total Hours: 10**

[PSTR 2331](#) – Advanced Pastry Shop

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

[PSTR 1206](#) – Cake Decorating I

[PSTR 2207](#) – Cake Decorating II

#### SEMESTER 2 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 Foundations Certificate.

