

PROGRAMS

HOSPITALITY MANAGEMENT: FUNDAMENTAL FOOD SERVICES SKILLS I - CERTIFICATE

HM: Baking and Pastry - Certificate

The Certificate of Achievement in Baking and Pastry is for students interested in entering the field of baking and pastry work in the food service industry. It covers basic skills in making bread, cake, breakfast pastries, pies and tarts, mousses and custards, and chocolates and confections with basic and essential hospitality managerial skills and processes.

Program Learning Outcomes:

- Students will be able to apply practical knowledge and efficiency of baking and pastry production practices.
- Students will be proficient in classical as well as modern and trend-based baking and pastry techniques and production methods.
- Students will demonstrate sanitation & safety practices as well as COVID standards as they apply to food service operations.

To earn this certificate, students must meet the following requirements:

1. Complete all required certificate courses with a C (or P) or better.
2. Complete at least 1/3 of the program courses at Mission College to establish residency.

NOTES:

- Requirements here apply to the current catalog year and are subject to change. Visit DegreeWorks in-1 My Mission Portal-1 to view requirements based your catalog year.
- Not all classes are offered each semester.

Required Core Courses

| Code | Class | Units |
|----------|---|-------|
| FDR 050A | Introduction to the Hospitality Industry (3.0 Lecture) | 3.0 |
| FDR 051 | Basic Food Preparation (2.0 Lecture/3.0 Lab) | 5.0 |
| FDR 058 | Cost Control for Foodservice Organizations (3.0 Lecture) | 3.0 |
| FDR 059 | Supervision Management & Leadership (4.0 Lecture) | 4.0 |
| FDR 073 | Fundamentals of Baking and Confectionery (1.0 Lecture/1.0 Lab) | 2.0 |
| FDR 074 | Intermediate Baking and Confectionery (1.0 Lecture/1.0 Lab) | 2.0 |
| FDR 078 | Advanced Baking and Pastry (1.0 Lecture/1.0 Lab) | 2.0 |
| FDR 082 | Introduction to Chocolate and Confectionery (1.0 Lecture/1.0 Lab) | 2.0 |
| FDR 086 | Beginning Bread Making (1.0 Lecture/1.0 Lab) | 2.0 |
| INF 050 | Sanitation and Safety (2.0 Lecture) | 2.0 |

| Code | Class | Units |
|-----------|------------------------------------|-------|
| WRK 300HM | Occupational Work Experience in HM | 3.0 |

NOTE: The 3.0 units of work experience are composed of 225 hours (minimum) of actual hands-on experience in various food service operations.

Optional Recommended Courses (minimum 2.0 units)

| Code | Class | Units |
|----------|---|-------|
| CAP 010A | Learning the Keyboard (1.0 Lab) | 1.0 |
| CAP 062B | Introduction to Microsoft Excel (1.0 Lecture) | 1.0 |
| FDR 055 | Procurement for Foodservice Operations (3.0 Lecture) | 3.0 |
| FDR 072 | Intermediate Cuisine (2.0 Lecture/1.0 Lab) | 3.0 |
| FDR 075 | Menu Planning (2.0 Lecture) | 2.0 |
| FDR 076 | Sales and Marketing in the Hospitality Industry (3.0 Lecture) | 3.0 |
| FDR 079 | Introduction to Food and Wine Pairing (2.0 Lecture/1.0 Lab) | 3.0 |
| FDR 081 | Intro to Wines and Spirits of the World (2.0 Lecture) | 2.0 |

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| Code | Class | Units |
|----------|---|-------|
| FDR 085 | Foundations for Sustainability in Hospitality, Tourism and Leisure Services (2.0 Lecture) | 3.0 |
| FDR 096 | Healthy Cuisine (1.0 Lecture/1.0 Lab) | 2.0 |
| FDR 105 | Catering Management and Operations (1.0 Lecture/1.0 Lab) | 2.0 |
| FDR 106A | Starting a Mobile Food Business (2.0 Lecture) | 2.0 |
| FDR 106B | Food Trucks: Mobile Food Operations (1.0 Lecture/0.5 Lab) | 2.0 |
| NTR 015 | Human Nutrition (3.0 Lecture) | 3.0 |

AND

| Code | Class | Units |
|-----------|------------------------------------|-----------|
| WRK 300HM | Occupational Work Experience in HM | 1.0 - 2.0 |

Units Required

| | Units |
|----------------------|-----------|
| Total Required Units | 32.0-33.0 |

Career/Transfer Opportunities:

Baker Prep, Assistant Baker; Baker; Pastry Prep; Assistant Pastry Chef; Pastry Chef; Garde Manger; Kitchen Prep; Restaurant Supervisor; Kitchen Manager.

Students may also be interested in English Careers in Food Service (non credit)

MAKE AN APPOINTMENT WITH A COUNSELOR SUBMIT A COURSE SUBSTITUTION REQUEST CONTACT THE DEPARTMENT