

# BREAD AND PASTRY ARTS (CERTIFICATE)

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*Business & Information Technology*

Program website (<https://www.harpercollege.edu/academics/business/hospitality/bread-pastry-arts-certificate.php>)

## Program Overview

This is a 26 credit-hour certificate program planned to prepare students for entrance into the food service industry. Graduates may be able to secure positions as qualified bakers and bakers' helpers in institutional, retail and commercial bakeries.

## Program Requirements

Code	Title	Hours
<b>Required</b>		
FSM 107	Basic Quantity Bread and Pastry Arts	4
FSM 108	Advanced Quantity Bread and Pastry Arts	4
FSM 114	Food Standards and Sanitation	2
FSM 115	Menu Planning	3
FSM 172	Classical Baking	2
FSM 173	Cake Decoration	2
<b>Electives</b>		
Select at least nine credit hours from the following:		9
FSM 109	Introduction to Food Prep/Production	
FSM 111	Introduction to the Hospitality Industry	
FSM 113	Dining Room Operations	
FSM 163	Garde Manger	
FSM 211	Purchasing and Storage	
FSM 212	Hospitality Supervision	
FSM 214	Hospitality Operations Analysis	
FSM 215	Restaurant Layout and Equipment	
FSM 216	Introduction to Wines, Spirits and Beverage Management	
FSM 220	Hospitality Promotions	
<b>Total Hours</b>		<b>26</b>

## Gainful Employment

Harper College provides Gainful Employment information to comply with the U.S. Department of Education.