

Pastry Arts

Career Studies Certificate

Purpose: This program is intended to increase the knowledge and skills of the developing culinarian and the culinary professional through introduction to and production of both modern and classical pastry and baking techniques and products. The curriculum provides technical education in baking, pastry production, confections and artistic product presentation and leads to employment in a variety of culinary and retail career paths and can lead to potential advancement in the student's current position. Occupational Objectives: The Pastry Arts Career Studies Certificate prepares graduates to enter the following positions: Baker, Pastry Sous Chef, and Pastry Chef.

Admission Requirements: General college curricular admission

Program Notes: In addition to the general college curricular admission requirements, students must also meet one or more of the following criteria to enter this program:

1. Completion of HRI 128 at a Virginia community college
2. American Culinary Federation (ACF) Certification
3. A minimum of three years work experience in a bakery or pastry kitchen or in a related field,
4. Completion of a Culinary Arts program from an accredited college or university
5. Permission of the program head

Students who earn a final grade lower than "C" in any HRI course must obtain permission from their advisor to continue the major in Pastry Arts. Students will normally be required to repeat courses in their major when grades lower than "C" are earned. Exceptions must be approved in writing by the program head. The competency-based nature of the curriculum allows students with previous educational studies or training experience to be evaluated for advanced standing. Students who believe they are eligible for such consideration are required to meet with their advisor to discuss eligibility for evaluation and possible advanced standing.



School of
Culinary Arts
Tourism and Hospitality

www.Reynolds.edu/hospitality

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J. Sargeant Reynolds
Community College



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CURRICULUM

COURSE TITLE	LECTURE HOURS	LAB HOURS	COURSE CREDITS
____ ¹ General Education Elective	3	0	3
HRI 280 Principles of Advanced Baking and Pastry	2	3	3
HRI 281 Artisan Breads	2	3	3
HRI 282 European Tortes and Cakes	2	3	3
HRI 283 Custards and Crèmes	2	3	3
HRI 284 Specialty, Spa, and Plated Desserts	2	3	3
HRI 286 Wedding and Specialty Cakes	2	3	3
HRI 285 Chocolate and Sugar Arts	2	3	3
TOTAL	17	21	24

¹Any three-credit course with the ENG, MTH, SOC, PSY, HIS, PLS, or ECO prefix will satisfy this requirement.



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