

Certificate in Pastry

Program Details

The Pastry Certificate is designed to provide the student with the skills necessary to assist in pastry shops, restaurants, and many other industry institutions. Completion of the coursework in two semesters will award the student with a college-approved certificate.

The student will receive ServSafe certification upon successfully passing the National Certification exam, which indicates to future employers that the student has the knowledge and capabilities to maintain the sanitation standards as dictated by the National Restaurant Association.

Additional Information

Students can proceed toward a degree in Culinary Arts upon completion of this certificate, if they so desire.

Program Outcomes

The Pastry Certificate enables students to:

- Practice the skills necessary to assist in pastry shops, restaurants, and related departments in industry institutions.
- Establish and maintain sanitation standards for service operations under the National Certification guidelines.
- Produce accurate food computations and demonstrate an understanding of weights and measures.
- Become proficient in baking techniques, processes, methods and ingredients used to prepare yeast breads, quick breads, various types of cookies and cakes, meringues, creams and custards, and dessert sauces.
- Prepare pastries and desserts, pate choux and puff pastry, a variety of fillings, and hot and cold sauces.
- Demonstrate techniques, terminology, and the creative process in the design of finished display pieces.
- Develop the professionalism necessary for working successfully with subordinates, peers, supervisors, suppliers, customers and industry professionals.

Academic Map

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A minimum of 8 classes and 26 credits is required. At least 13 credits of your program must be taken at Massasoit. Note: Each course completed and passed can only fulfill one program requirement. The same course cannot be used to satisfy multiple program requirements.

Semester 1

3 Credits in CULA 139
Culinary Certification
3 Credits in CULA 140
Culinary Concepts
3 Credits in CULA 143
Foundations of Baking
3 Credits in CULA 159
Cake Decorating

Semester 2

3 Credits in CULA 128
The Art of Bread
3 Credits in CULA 160
Chocolate Artistry
4 Credits in CULA 161
Advanced Pastries
4 Credits in CULA 162
Classical Desserts

This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Please note that some classes are offered only in certain semesters, have prerequisites, or minimum passing grades. Winter and/or Summer Session classes may be available for some classes. Your [academic advisor](#) will provide you with clear direction needed to stay on

course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.