Baking and Pastry Arts
Certificate in Applied Science

Mission Statement
The Culinary Institute of the Carolinas at Greenville Technical College is dedicated to providing the region’s best professional culinary education. Excellence, leadership, professionalism, ethics, and respect for diversity are the core values that guide our efforts. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

Entrance Requirements:
Acceptable placement test score(s)

Type of Program:
Day

Employment Opportunities:
Restaurants, catering businesses, self-employment, private clubs, hotels, and bakeries

- This program provides students with a certificate dedicated to the skills required for employment within a confectionary setting, including restaurants, hotels, clubs and retail bakeries.
- Credits earned in this program may be applied to other curricula offered by the department to include Culinary Arts Technology.
- A grade of “C” or higher in all courses is required.
- Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester. Please see your advisor to map out your own personalized progression toward graduation.

Recommended Program Schedule

First Semester
BKP 120 Bakeshop Production 3.0
CPT 170 Microcomputer Applications 3.0
CUL 155 Sanitation 3.0
HOS 160 Purchasing for Hospitality 3.0

Second Semester
BKP 121 Cake Decorating and Finishing Techniques 3.0
BKP 182 Artisan Breads 3.0
HOS 171 Food and Beverage Controls 3.0

Third Semester
BKP 183 Plated Desserts 3.0
BKP 220 Advanced Bakeshop 3.0
HOS 256 Hospitality Management Concepts 3.0

Total Required Credit Hours: 30.0

Visit https://www.gvltc.edu/gainful-employment/ for important information about the educational debt, earnings and graduation rates of students who attended programs.