



## **Baking and Pastry Arts/Baker/Pastry Chef CIP Code 12.0501**

### **Introduction – Program of Study**

Today's baking and pastry chefs are a cadre of dynamic, creative and resourceful individuals with keen taste buds and a waiting audience. For many consumers, the convenience of having an expert prepare specialty baked goods for daily use and those special functions and celebratory events throughout the year, are becoming necessary staples. The baked goods we crave can be prepared at a factory, a local grocery store, an artisan specialty shop, or an online baking site.

This particular career path requires a lot of time and knowledge, combined with culinary ability, skill and creativity. The job is often physically demanding, requiring attention to detail for long hours at a time. Bakers work in bakeries and pastry chefs work in restaurant settings. Presentation is always an important part of baking and pastry arts. The preparation of pastries and desserts is as much a science as it is an art, requiring more precision, technical skill, and scientific knowledge than virtually any other type of cooking. Specialized classroom and practical work experience is associated with baking and pastry arts training.

Baking and pastry arts programs provide students with practical hands on experience and basic theoretical training in desserts, pastries, candies, decorative work, specialty or artisan breads, high volume production and food marketing. A students' career path may also include cruise ship buffets, resort banquets, candy production, special occasion and wedding cake decorating, restaurant production of desserts and breads, chocolate artistry, buffet and plated desserts, classical and European pastries, and pastry show pieces and competition pastries.

Many programs in Pennsylvania provide students with the necessary skills to receive the Pennsylvania Food Employee Certification (ServSafe) from the National Restaurant Association. In addition, bakers have the option of obtaining certification through the Retail Bakers of America. Securing this certification assures the public and prospective employers that the baker has sufficient skills and knowledge to work at a retail baking establishment.

Alternately, one could choose a postsecondary general culinary certificate program with an emphasis or minor in pastry or baking. Baking and pastry arts students are continuously exposed to different styles and experiences, and are encouraged to explore and develop a distinct style and creativity in their work. Before investing a lot of money in education, chefs are quick to recommend that students obtain experience in either a restaurant kitchen or bakery before enrolling in culinary schools. Apprenticeships in baking and pastry arts are more readily available to those who have already accumulated some general kitchen or bakery experience.

Regardless of the level of advanced training, most schools that specialize in bakery and pastry arts programs encourage internships and real world baking experience.

## **Assumptions of this Program of Study**

High-quality programs should meet the following standards:

1. Promote positive working relationships.
2. Implement a curriculum that fosters all areas of skill development
3. Use appropriate and effective teaching approaches.
4. Provide ongoing assessments of student progress.
5. Employ and support qualified teaching staff.
6. Establish and maintain relationships and use resources of the community.
7. Provide a safe and healthy learning environment.
8. Implement strong program organization and supervision policies that result in high quality teaching and learning.
9. Integrate academic skills and aptitudes necessary for postsecondary education, gainful employment and a foundation of lifelong learning.

## **CIP Code**

### **12.0501 Baking and Pastry Arts/Baker/Pastry Chef**

This is an instructional program with specialized classroom and practical work experiences associated with the preparation of breads, crackers, cakes, pies, pastries and other bakery products for retail distribution, consumption in a commercial food service establishment or special functions. Instruction includes making, freezing and handling of baking products; decorating and displaying of baking items at a retail counter display; and, packaging of merchandise. This is a comprehensive program designed to prepare individuals for employment in a variety of occupations in the baking industry.

Completing a bakery and pastry arts program will prepare career and technical education students for gainful entry level employment as a pastry chef assistant, baker, baker's assistant, cake artist, commercial production baker, baking kitchen assistant, sandwich artist, store baker, artisan bread baker, baking caterer, institutional baker, small business owner or baker for online sales.

### **For more information, contact:**

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