



## PASTRY ARTS & BAKING

### Course Description:

The Pastry Arts and Baking program follows a college level pastry arts curriculum. Students learn foundational knowledge needed to be successful at the college level, in the industry, and life in general.

- Some areas of study include: safety and sanitation, quick breads, pies and tarts, cake decoration and fabrication, chocolate, yeast breads, plated desserts, bakery management operation.
- By the second semester, students are prepared to put their knowledge to the test through the student-run CTC Bakery. Students are responsible for all aspects of the bakery operation including product decisions, purchasing supplies, maintaining inventory, pricing goods for sale and more.
- Students will learn in the classroom and apply their skills in the lab.



**Careerline**  
*Tech Center*

Students who would benefit from this program are those who enjoy attention to detail, creativity, and baking delectable items! Students will need to be organized, patient, and focused as they work to develop their pastry arts and baking skills.

**High School Credit:** Students will earn elective credit at their high school upon completion of this course. Please see a high school counselor (based on district decision) for eligibility towards 4th-year math-related credit, VPAA credit, and waived credits for third year science and second year world language.

**College Credit:** Grand Rapids Community College up to 6 credits between culinary and pastry (3 credits from Pastry Arts & Baking) Same with The Great Lakes Culinary Institute at Northwestern Michigan College.

# PASTRY ARTS & BAKING

LENGTH OF PROGRAM

1 year

## Instructor:

Austin Gresham  
agresham@oaisd.org

## ParaPro:

Chelsea Wujcik  
Cwujcik1@oaisd.org

## Related Careers with 2022 Median Annual Pay from O\*Net

■ Baker	\$32,780
■ Pastry Chef	\$56,520
■ Chocolatier	\$25,604
■ And many more	

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## TO ENROLL

[bit.ly/CTCenroll](http://bit.ly/CTCenroll)



## QUESTIONS?

Contact Jannette Bole  
[jbole@oaisd.org](mailto:jbole@oaisd.org)



## FOLLOW US

[careerlinetech.org](http://careerlinetech.org)

## Careerline Tech Center

13663 Port Sheldon Street | Holland | 616-738-8950

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## Course Outline:

**1st Semester:** Workplace safety, equipment and product ID, pies, tarts, quick breads, food safety, yeast breads, core essentials in pastry, cake production and decoration.

**2nd Semester:** Chocolate fundamentals, management, nutrition, full-service bakery development, and advanced cost control.

## Resources Used:

Restaurant Foundations 1 & 2 (book), Advanced Baking Pastry (SFBI Textbook), and modern pastry equipment.

## Post-secondary Partners:

Grand Rapids Community College and The Great Lakes Culinary Institute at Northwestern Michigan College.

**Work-Based Learning:** All students at CTC have the opportunity to participate in experiences (such as guest speakers, tours, and work experiences) that connect them with local employers in their program area.

**Safety Trainings Provided:** Practical workplace safety, RATIONAL Oven Training, CPR and First Aid

**Certifications Available:** ServSafe Allergen Training and ServSafe Food Handler.

**Student Leadership Opportunities:** Students can participate in activities with classmates and outside community partners to strengthen their leadership skills through commitments to large scale food donations to support our community needs.

**Offsite Delivery:** Working on-site in the CTC Bakery connected to the classroom/lab.

**Capstone:** Upon course completion and with teacher recommendation, qualifying students may extend their learning through Capstone. This highly independent course has rigorous attendance and employability requirements. Enrollment starts in May. See your work-based learning coordinator for more information.