

Baking and Pastry Arts

Earn a Certificate of Completion in Baking and Pastry Arts

This program prepares students for careers in commercial baking, retail deli-bakeries and hotel/resort pastry kitchens. Housed in our baking and pastry production facility, the hands-on laboratory courses include scratch and convenience baking, cake decoration, sugar and chocolate specialty work and deli-bakery management. The program also includes classes in cost control, sanitation and personnel management.

Approximate Program Expenses

If you're doing your homework properly, you should be researching your options to see which program is best for you.

Tuition (1 yr): Resident	\$5,915.00
Non-Resident	\$12,670.00
Out-of-State	\$18,760.00
Books	\$500.00
Uniforms	\$300.00
Cake Decorating Kit	\$60.00
Cutlery Kit	\$280.00
Other Fees	\$200.00

At Grand Rapids Community College, we offer highly personal attention, world class facilities and top-caliber instruction by our very talented staff. And we offer this at a very reasonable price. Compare our costs to the others, then think about what you can do with the savings.

Suggested Course Sequence

First Semester		Credits
CA 124	Retail Baking	5
CA 104	Bakery	5
CA 111	Restaurant Sanitation and Safety	2
CA 140	Hospitality Forms and Formulas	4
CA 200	Hospitality Management	3
		<hr/>
		19

Contact hours for semester 34

Second Semester

CA 204	Pastry	5
CA 224	Bakery/Deli Operations	5
CA 135	Cake Decorating Basics	2
CA 201	Food Service Cost Controls and Financial Analysis	3
CA 234	Marketing	3
		<hr/>
		18

Contact hours for semester 33

Summer

CA 180	Cooperative Education in Culinary Arts	3
		<hr/>
		3
Total Credits		<hr/>
		40

