

#0422
BAKING AND PASTRY ARTS
Certificate of Achievement

NOTES:

This is an unofficial document and should be used for academic planning purposes only. All students are required to see their Academic Advisor each semester to discuss and approve their selection of courses before they register.

This Certificate of Achievement introduces food management and baking essentials, develops advanced baking and chocolates skills and capabilities and highlights food as art. Through a combination of lecture and laboratory experiences, students will be prepared to transfer into the Culinary or Hospitality Management degree programs or obtain an entry-level position in the restaurant or culinary industry.

Remember that your advisor can also help you choose the best courses for transferring into a degree program. Contact the Hospitality Management & Culinary Arts Department, mcosgrove@ccm.edu, 973-328-5629, SCC 241A.

Certificate of Achievement awarded after successful completion of all courses with an overall average of 2.0 or better.

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HOS 101 Introduction to Food

The modern kitchen offers a multitude of opportunities to explore the world of food. From the equipment available to the bounty of fresh and processed foods that can be obtained and prepared by both the novice and the more experienced cook, this course presents an introduction to the culinary arts. While the topics are basic, the course is also a foundation for more advanced studies in food.

HOS 102 Food Management

The management of food and related costs in the professional environment is an underlying factor throughout the hospitality industry. This course provides the framework from which to examine any organization and understand the principles by which they operate and manage food production. Included in the course is the opportunity to receive one NRAEF certificate in Controlling Costs towards the ManageFirst Certification.

HOS 117 Introduction to Baking

This is an introductory course in baking. This class introduces the student to the fundamental principles within a bakeshop and pastry kitchen. The student learns the basic baking ingredients and how they are used; weights, measurements, equipment and importance of accuracy; and basic procedure common to bakery formulas. Students create and bake breads, quick breads, muffins and assorted pies.

HOS 121 Advanced Baking

This course is a continuation of the baking methods and formulas presented in Introduction to Baking. Students prepare a variety of cakes and icings and learn to apply a variety of decorating styles and techniques. In addition, students create advanced yeast bread, pies, tarts, mousses and chocolates. Emphasis is also placed on dessert plating and presentation which will be covered during the combined lecture and laboratory classes. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.

HOS 125 Chocolates

The art of working with chocolate is the emphasis of this class. This course will cover the theoretical, practical and artistic aspects of chocolate and confections. The students will apply tempering techniques to create a variety of truffles, hand dipped and molded chocolates. The course will also build on sugar cooking skills for the students to create brittle and toffee.

HOS 233 Food as Art

This course introduces students to the art of food styling, food photography, garde manger and cake decoration. Topics covered include how to prepare, arrange, and preserve food for a photo shoot; techniques on how to prepare pâtés, terrines and fresh cheese. This course also covers the art and science of cake preparation, assembly and decoration. Students will have the opportunity to create a portfolio of work. CCM chef uniform, CCM cap or Chainé cap, check pants, apron (optional) and black non-skid work shoes required for class.