

School of Business & Information Technology

Baking

As a part of the ACF Accredited Culinary Program and an ACF Accredited Baking Program, students have the opportunity to develop a wide array of baking skills. The program focuses on assisting students to acquire a solid foundation from basic to advanced processes and procedures of the pastry shop. Graduates of the certificate find employment in hotels, restaurant pastry departments, retail and commercial bakeries, as well as fulfill their dream of opening their own business.



Students will gain skills in:

- Yeast Doughs
- Pies and Tarts
- Chocolate Work
- Scratch Cakes
- Decorating Techniques
- Safety and Sanitation
- Teamwork Skills
- Marketing and Retail Sales



For more information contact
Donna Diller at (505) 224-3811
email: ddiller@cnm.edu

Baking

Certificate of Completion in Baking.

CERTIFICATE REQUIREMENTS

TERM 1

CULN 1101	Introduction to Culinary Arts	1
or HT 1101	Introduction to Tourism.....	3
CULN 1102	Applied Culinary Math	1
CULN 1103	Food Sanitation Principles	3
IT 1010	Introduction to Computers	3

TERM 2

☞ CULN 1130	Introduction to Baking Fundamentals	5
☞ CULN 1132	Applied Baking Principles.....	5

TERM 3

☞ CULN 2230	Baking and Pastry Fundamentals	5
☞ CULN 2232	Advanced Baking & Pastry Techniques.....	5

TOTAL FOR CERTIFICATE OF COMPLETION ... 28-30

☞ Culinary Arts uniform and tools required. CULN 1111, 1112, 2211, 2212, 1130, 1132, 2230, 2232 typically meet for 5.5 hours, four days per week. Students must be able to stand for duration of these classes and lift 30 lbs.

For more information contact
Donna Diller at (505) 224-3811
email: ddiller@cnm.edu

