BAKING

Whisking up success with sugar, spice and everything nice

Turn your passion for baking into professional-level skills in this comprehensive, one-year program. Explore the science and artistry of baking as you create a wide variety of breads, pizzas, cakes, cookies, pastries and specialty desserts. Develop essential industry skills in food safety, sanitation, ingredient measurement, recipe production and quality control. Gain hands-on experience in cake decorating, bakery operations, visual merchandising and customer service while helping manage a retail bakery environment. Through real-world learning experiences, you'll build the technical knowledge, creativity and professionalism needed for success in the baking and pastry industry.











What You Can LEARN

Units of Study

- Orientation and Shop Safety
- Food Safety and Sanitation, Receiving, Storing
- Science of Gluten
- Food Service Tools and Equipment
- Knife Cuts
- Cookies
- Weights, Measurements and Baking Math
- Identification and Preparation of Ingredients
- Cakes, Icings and Decoration
- Yeast Breads and Pizza
- Productivity and Quality
- Merchandising of Products
- Pies, Pastries, Fruit Fillings and Custards
- Laminated and Sweet Dough
- Quick Breads and Donuts
- Dessert Plating

What You Can EARN

Licensing/Industry-Based Certifications

Students have opportunities to earn:

- ServSafe Food Handler Certification

Work-Based Learning

- School-Based Learning
- Educational Tours
- Guest Speakers
- Career Fair
- Job Shadow
- Co-op

Where You Can GO

Career Opportunities

Minimal Requirement Beyond CTE

- Baker
- Bakery Store Clerk
- Pastry Cook
- Bagel Maker
- Fryer

Additional Education and/or Experience

- Cake Decorator
- Head Pastry Chef
- Chocolatier
- Bakery Manager
- Bakery Owner

Postsecondary Pathways

Dual Enrollment

- Monroe Community College

Articulation Agreements

- Alfred State
- Erie Community College
- Niagara County Community College
- Sullivan University

Now You Can KNOW

According to the Bureau of Labor Statistics, employment of bakers is projected to grow 6% from 2018 to 2028.

Monroe 2-Orleans BOCES Career and Technical Education
WEMOCO Career and Technical Education Center
3589 Big Ridge Road, Spencerport, NY 14559
(585) 352-2471 • www.monroe2boces.org/cte • @BOCES2CTE