

Minnesota North College - Hibbing Campus

Pastry Artist

Academic Year 2022-23
Certificate (16 credits)

FALL SEMESTER 2022 – 8 Credits		CREDITS	HOURS LEC/LAB
CAMT 2200	Edible Design and Showpieces	4	3/2
CAMT 2203	Cake Baking	4	2/4
SPRING SEMESTER 2023 – 8 Credits			
CAMT 2202	Advanced Baking	4	3/2
CAMT 2204	Cake Design and Decoration	4	2/4

PROGRAM DESCRIPTION

The Pastry Artist certificate provides students with a variety of advanced baking and decorating skills. Students will learn to design and create edible vegetable, sugar, chocolate, and bread sculptures, including showpieces for display. Students will also learn advanced techniques for cake design and decoration, creating a variety of different types of cakes while working with gum paste, fondant, buttercream, sugar, and chocolate. The courses can be taken in any sequence, and the certificate can be an add-on option for one- and two-year culinary program students.

PROGRAM NOTES

- Differential tuition is assessed for the CAMT courses.

EMPLOYMENT OPPORTUNITIES

Students who complete this program will be prepared for employment in the following positions: pastry chef, cake decorator.

PROGRAM FACULTY

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