

**Pastry Artist**
**Certificate | 16 credits**

Campus: Hibbing

<b>FALL SEMESTER 2024 – 8 Credits</b>		<b>CREDITS</b>	<b>HOURS LEC/LAB</b>
CAMT 2200	Edible Design and Showpieces	4	3/2
CAMT 2203	Cake Baking	4	2/4
<b>SPRING SEMESTER 2025 – 8 Credits</b>			
CAMT 2202	Advanced Baking	4	3/2
CAMT 2204	Cake Design and Decoration	4	2/4

**PROGRAM DESCRIPTION and PROGRAM LEARNING OUTCOMES**

The Pastry Artist certificate gives students 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**

Serenity Remackel

[Serenity.remackel@minnesotanorth.edu](mailto:Serenity.remackel@minnesotanorth.edu)

218-293-6872

**MISSION:** Minnesota North College prepares lifelong learners and engaged citizens through inclusive, transformative experiences reflecting the character and natural environment of the region.

Minnesota North College is a member of Minnesota State and is an affirmative action, equal opportunity employer and educator. This document is available in alternate formats upon request by going to MinnesotaNorth.edu to obtain the contact information of your home campus Accessibility Services Coordinator.