

# Build A Future You Control.

Training Makes It Work.

ENROLL NOW! 727.538.7167 X 2006

Clearwater Campus

# myptc.edu

Refer to www.myptc.edu for specifics on admission requirements, program costs, course content and term starts.

Certificate of Completion awarded once state requirements for program are met.

\* O-NET Online Occupational Information Network Data, FL

### Mission

Provide students the opportunity to develop national workplace competencies to fill the needs of business and industry.

# **BAKING & PASTRY ARTS**



- Hands-on program taught by industry experienced faculty
- · Financial aid available for qualified students
- Small class sizes
- Earn ServSafe® Certification
- Learn quality skills necessary for a career in the Hospitality/Tourism food service and multi-billion dollar culinary industry
- Prepare and bake a variety of meringues
- Prepare a variety of decorations using tuile paste
- Prepare a variety of cream-based dessert sauces
- Prepare savory variety quick breads
- Prepare specialty yeast breads
- Demonstrate the presentations of baked goods and desserts
- Create baked products for customers with dietary limitations
- Prepare and bake a variety of meringues
- Prepare hand-rolled chocolate confections
- Bakers earn an average of \$14.36 per hour\*
- Chefs and Head Cooks earn an average of \$25.29 per hour\*

## **DETAILS**

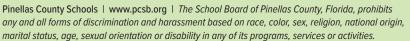
- 600 HRS (Approximately 6 months)
- TUITION \$1,752
- BOOKS, SUPPLIES, FEES \$2,190(Estimated)

# **SCHEDULE**

### **CLEARWATER CAMPUS**

6100 154TH AVE N, CLEARWATER, FL 33760 MON – FRI | 7:00 AM – 12:15 PM





Accreditation: Council on Occupational Education (COE) | www.council.org | 1.800.917.2081

Cognia Global Commission | www.cognia.org | 1.888.413.3669 (US) | 1.678.392.2285 (Intl)

