



Culinary and/or Baking and Pastry Arts Certificate

Program: Culinary and/or Baking and Pastry Arts Certificate
Department: The Academy of Culinary Arts
College: [Health and Human Services](#)
Website: <https://www.iup.edu/culinary/>
Contact Information: Chef Lynn Pike- Program Coordinator
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Accreditation: The program is accredited by the American Culinary Federation (ACF) www.acfchfs.org/

Program Description: Our small class sizes, with world-class chef instructors, provide an hourly amount of hands-on production time unparalleled by any other culinary program, and our externship placement is among the best in the United States. IUP ACA starts you on your way to an exciting, creative career in the food industry. Culinary Arts at IUP will give you the education you need to work as a professional in the food industry. Our program is an accelerated, 16-month (four-semester) program, nationally recognized and accredited by the American Culinary Federation.

Career Opportunities: The restaurant and hospitality business rewards those with passion, talent, and a good work ethic. With a Certificate in Culinary Arts from IUP, you will be well-qualified for a position as an entry-level culinarian in the food industry. Furthermore, your IUP credentials show your future employers that you want to move up the ladder, that you want to become a leader in the kitchen, and that you are not afraid of the risks and rewards that come with a highly successful career. Receiving a certificate from the Culinary Academy at IUP can lead you to a career as: Cook, Baker, Chef, Pastry Chef, Caterer, Restaurant owner, B&B owner, Food stylist, Food critic, Personal chef, Culinary educator, or Food sales representative.

Student Organizations: All Culinary and Baking and Pastry Arts majors are encouraged to become members of the American Culinary Federation, The Groundhog Chapter. The ACF is the largest professional chefs' organization in North America, and you can join The Groundhog Chapter which meets right on campus at the IUP Academy of Culinary Arts. In this group you will: Learn about the latest culinary trends in presentations by guest speakers and culinary experts; network with industry professionals; gain qualification toward professional certification; see culinary demonstrations

Experiential Learning: The IUP Academy of Culinary Arts externship program is one of the best in the United States. We have a 100 percent externship placement record, and over 85 percent of our students are placed in four- and five-star and diamond properties for externship. When you're an IUP ACA student, companies will come to you. For three weeks during the spring semester, executive chefs and human resource representatives travel to our campus to meet with culinary and baking students. These professionals devote a full day to IUP students presenting information about their properties, giving career advice, and interviewing students for externship positions.



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Degree: Certificate
Calendar Year: 2021-2022
Website: <https://www.iup.edu/culinary/>

Summary of Requirements: IUP Academy of Culinary Arts offers students an environment that provides the opportunity to learn the concepts and technical methodologies of the hospitality industry. This is accomplished through traditional classroom and laboratory training, combined with an actual first-job externship work experience. Students enrolled in the program are provided with appropriate knowledge, skills, and attitudes to ensure their success in the culinary or baking and pastry profession. This is accomplished by combining hands-on practice with the requisite theory, demonstrations, and work ethic required in this field. It is important that students have a solid foundation of skills that will serve them in a variety of career pursuits throughout the food service industry. Students must complete the programs hours including the externship to be eligible to receive their certificate.

Theory Class Requirements			Total Fall and Spring Hours:		
Requirements: Fall			Requirements: Spring		
CMGT 1000	Sanitation Management	30	CMGT 2001	Purchasing	30
CMGT 1100	Product Identification	30	CMGT 2100	Wine Appreciation and Bev. Mgmt.	30
CMGT 1200	Hospitality Mathematics	30	CGMT 2200	Supervisory Management	30
CMGT 1301	Nutrition	30	CMGT 2300	Menu Design	30
DVLP 1100	Personal and Professional Develop.	30	DVLP 2000	Employment Strategies	30
		150			150
Culinary Laboratory Class Requirements:			Baking and Pastry Laboratory Class Requirements:		
BKNG 1000	Introduction to Baking	75	BKPS 1000	Baking Theory & Practice	75
BKNG 2000	Intermediate Baking	75	BKPS 1001	Artisan Bread	75
CKRY 1000	Farinaceous Products & Veg. Cookery	75	BKPS 1002	Viennoiserie & Quick Breads	75
CKRY 1000	Stocks, Soups, and Sauces	75	BKPS 1003	Petit Fours, Cookies, & Cakes	75
CKRY 2001	Nutritional Cuisine & Poultry Prep Cookery	75	BKPS 1004	Pies, Tarts, & French Pastries	75
CKRY 2100	Beef and Veal Prep and Cookery	75	BKPS 2000	Artisan Chocolates	75
CKRY 2201	Pork, Lamb, and Game Prep and Cook	75	BKPS 2001	Pastillage & Confections	75
CKRY 3100	Fish and Shellfish	90	BKPS 2002	Sugar Showpieces	75
CKRY 3100	American Cuisine	90	BKPS 2003	Custards & Frozen Desserts	75
CMGT 2400	Intro to Hospitality Business	30	BKPS 2004	Specialty Cake Decorating	75
CMGT 3000	American Table Service	90	BKPS 3100	American Cuisine for Baking and Pastry	90
COMP 1100	Introduction to Computers	45	CMGT 2400	Introduction to Hospitality Business	35
COMP 2000	Computer Accounting Applications	45	CMGT 3001	American Table Service	90
DVLP 1000	Careers in the Culinary Arts	30	COMP 1100	Introduction to Computers	55
GMGR 2000	Introduction to Garde Manger	75	COMP 2000	Computer Accounting Applications	55
GMGR 3000	Advanced Garde Manger	90	DVLP 3000	Careers in the Baking and Pastry Arts	35
		1110			1110
Culinary Independent Study			Baking and Pastry Independent Study		
JPRJ 1000	Culinary Professional Portfolio 1	75	JPRJ 1100	Baking & Pastry Professional Port. 1	75
JPRJ 2000	Culinary Professional Portfolio 2	75	JPRJ 2100	Baking & Pastry Professional Port. 2	75
JPRJ 3000	Culinary Professional Portfolio 3	90	JPRJ 3100	Baking & Pastry Professional Port. 3	90
		240			240
Culinary Arts Externship			Baking & Pastry Arts Externship		
EXSP 4000	Culinary Arts Externship	450	EXSP 4100	Baking & Pastry Arts Externship	450
Total Clock Hours:		2100			2100

Additional Information:

Students will receive their certificate of graduation after the completion of their externship and a passing grade in all Academy classes.