

# BAK 280 : BAKING AND PASTRY ARTS INDUSTRY INTERNSHIP

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## Transcript title

Baking Industry Internship

## Credits

1-6

## Grading mode

Pass/No Pass grades

## Total contact hours

30-180

## Other hours

30-180

## Prerequisites

BAK 140.

## Course Description

Provides supervised work experience designed to expand career knowledge and experiential confidence while increasing knowledge, speed, timing, organization and the ability to execute industry skills repetitively. Includes a diverse work experience designed on a systematic rotation of different stations in the kitchen, dining room, and general operations positions.

## Course learning outcomes

1. Demonstrate proficiency in synthesizing the process of classical and contemporary baking techniques.
2. Demonstrate a comprehension of flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Demonstrate proficiency in the use of baking industry-specific equipment.
4. Apply diligent food and beverage management, leadership, customer service, and interpersonal skills.
4. Identify and apply rigorous food safety and sanitation practices.
5. Demonstrate basic measuring, conversion, food costing, and yield management practices.
6. Demonstrate proficiency in the use of baking industry-specific communication.

## Content outline

• Pastry • Bread • Dough • Dessert • Chocolate • Sugar • Gluten • Sanitation • Safety • Communication • Management • Nutrition • Plating • Ingredient selection

## Required materials

Determined by the site location.