

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 224 – Baking and Pastry Arts Externship

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: HCD 108, HCD 116, and HCD 118

Co-requisites: none

Course Description: Students practice acquired skills in baking and pastry arts in a 180-hour approved externship site under the supervision of professional bakers and pastry chefs. *Note: Baking & Pastry Arts Certificate students only.*

General Education Status:

Credits: 3.0 **Lecture Hours:** 1.0 **Lab Hours:** Field Hours 12 per week

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. demonstrate knowledge of the basic principles and fundamentals of baking.
2. demonstrate proficiency in using professional baking tools and equipment.
3. perform culinary skills at an advanced level.
4. demonstrate the highest standards of sanitation and safety in a foodservice operation.
5. exhibit the ability to interact professionally with foodservice personnel and related departments.

Course Content Areas:

A 180-hour baking & pastry arts externship completed at the end of the Baking and Pastry Arts Certificate Program. The course runs in the Summer session.