

LE CORDON BLEU PÂTISSERIE AND BAKING

CERTIFICATE

PROGRAM OF STUDY

Le Cordon Bleu is changing the landscape of baking and pastry arts education. The Certificate Program in Le Cordon Bleu Pâtisserie and Baking is designed to take you from our school's commercial style kitchens to a professional kitchen in less time than what you might think – and at a lower cost that's more affordable than what you might find at another culinary school.

You can learn the way as you spend a significant amount of time in the kitchen devoted to practicing and perfecting your skills. Experienced chef instructors will demonstrate baking and pastry proficiencies that you can apply to your training and throughout your journey at Le Cordon Bleu.

The Le Cordon Bleu certificate program is all about food. You can dive right in and learn everything you need. As you practice precision techniques, you'll produce an assortment of basic to advanced bakery goods, pastries and centerpieces. Your training will culminate with an externship where you can acquire real-world experience and the confidence to pursue your passion in a professional kitchen.

LEARN THE WAY

- Professional-level pâtisserie and baking techniques
- Culinary terminology
- Organization of working kitchens and volume food preparation
- Basic techniques for the preparation of bread products
- Consistency of product, timing of production, and recipe development
- Production, assembly, finish and decoration of cakes with various fillings and icings
- Procedures and techniques for producing plated desserts and elaborate celebration cakes



LE CORDON BLEU
COLLEGE OF CULINARY ARTS

LE CORDON BLEU. LEARN THE WAY.

LE CORDON BLEU PÂTISSERIE AND BAKING

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Le Cordon Bleu is an industry leader in culinary arts education and offers an intensive, practical and respected Certificate in Pâtisserie and Baking program.

All graduates from Le Cordon Bleu will receive the internationally-recognized Certificate in Le Cordon Bleu Pâtisserie and Baking and the prestigious Le Cordon Bleu Diplôme.



*Le Cordon Bleu in North America had more culinary graduates in the USA than any other national network of culinary schools, for the years 2006 to 2013. Source: IPEDS.

CORE CURRICULUM REQUIREMENTS

COURSE CODE	COURSE TITLE	CREDITS
LCBC105	Food Safety and Sanitation	3
LCBC110	Culinary Foundations I	4
LCBK101	Introduction to Pâtisserie and Baking Techniques	6
LCBK112	Baking Principles and Viennoiserie	7
LCBK122	International Pâtisserie, Cake Formula and Assembly	7
LCBK212	Advanced Pâtisserie and Chocolate Techniques	8
LCBK222	Centerpiece and Cake Decoration Techniques	7
LCBK260	Externship I	5
LCBK265	Externship II	5

TOTAL REQUIRED

CORE CURRICULUM CREDITS 52

The normal time frame to complete the program is 12 instructional months excluding holidays and breaks. The length of time could vary depending on the individual circumstances of the student.

YOUR OPPORTUNITY TO CLIMB HIGHER

The certificate program offers the training that can help you prepare for the culinary arts and serves as a pathway to advanced education at Le Cordon Bleu in an Associate and Bachelor's degree.

STEPS TO ADVANCE



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Chefs.edu/San-Francisco



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