

BREAD BAKING

Advanced Technical Certificate

Limited-Access (CIP #0612050166)

This program provides advanced instruction in Artisanal and Global Bread baking and Viennoiserie Artistry. The program prepares you to go into a specialized career within the culinary industry and Pastry arena. Students will be provided complex instruction in artisanal breads, Sour Doughs, Starters, finishing techniques; figure sculpting, bread flowers, whole and seeded grain theory and design as pertaining to global and cultural breads. A student will learn to create and execute proper starter and sponge formulas, dusting, scoring, and hearth bread baking. Students will also learn the fundamentals of costing and managing a bakery/pastry business.

Admission Requirements

- Students must have an A.S. degree in either Baking and Pastry Management or Culinary Management.
- Submit a completed Valencia Application Bread Baking ATC (http://catalog.valenciacollege.edu/degrees/advancedtechnicalcertificates/breadbaking/file:///C:/Users/srujak/OneDrive%20-%20Valencia%20College/Desktop/Application%20Baking%20Culinary%20ATCs%20_%20Revised%201.23.2025.pdf), for admission and be in Active Student Status.
- Following your admission to Valencia, submit the Bread Baking Artistry Application.

Potential Careers

- Lead Bread Baker
- Assistant Pastry Viennoiserie
- Assistant Cake Manager
- Pastry Chef / Artisanal Bread Chef
- Owner/Operator

Salary and Earnings Information

For salary and wage information, visit: [www.salary.com \(https://nam10.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.salary.com%2F&data=05%7C02%7Ccrobinson%40valenciacollege.edu%7C536e583d406c47e8a74908dd4a3925cf%7C0e8866953d1741a88544135b0a92a47c%7C0%7C0%7C638748331667664858%7CUnknown%7CTWFpbGZsb3d8eyJFbXB0eU1hcGkiOnRydWUsIlYiOiIlwLjAuMDAwMCIiIAiOiJXaW4zMilSkFOLjoiTWFPbClldUljoyfQ%3D%3D%7C0%7C%7C%7C&sdata=BUQcqPxG4QXOm5Klchr%2BmmbtDARp1WoHtxpNB94t%2F2I%3D&reserved=0\)](https://nam10.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.salary.com%2F&data=05%7C02%7Ccrobinson%40valenciacollege.edu%7C536e583d406c47e8a74908dd4a3925cf%7C0e8866953d1741a88544135b0a92a47c%7C0%7C0%7C638748331667664858%7CUnknown%7CTWFpbGZsb3d8eyJFbXB0eU1hcGkiOnRydWUsIlYiOiIlwLjAuMDAwMCIiIAiOiJXaW4zMilSkFOLjoiTWFPbClldUljoyfQ%3D%3D%7C0%7C%7C%7C&sdata=BUQcqPxG4QXOm5Klchr%2BmmbtDARp1WoHtxpNB94t%2F2I%3D&reserved=0)

A variety of exciting career choices are available in Central Florida's flourishing theme parks, resorts, restaurants, and other owner operator dining establishments. Excellent career opportunities are also available in catering and banquet services.

Contacts

Future Students

To learn more information about this program, contact Enrollment Services at enrollment@valenciacollege.edu or call 407-582-1507 or visit valenciacollege.edu/culinary-management/ (<https://nam10.safelinks.protection.outlook.com/?url=https%3A%2F%2Fvalenciacollege.edu%2Fculinary-management%2F&data=05%7C02%7Ccrobinson%40valenciacollege.edu%7C536e583d406c47e8a74908dd4a3925cf>)

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Current Students

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Jen Bhagirath, Student Success Coach, West Campus: 407-582-1719
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Program Outcomes

- Understanding and use of all yeast product types from fresh to sourdough
- Recognize, understand and work with variety of grains and milling processes
- Explore rustic artisan breads in a variety of traditional styles
- Increase repertoire of traditional artisan and non-yeast breads from across the globe

FSS 1051C	HEARTH BREADS	3
FSS 1068C	ENRICHED ARTISAN BREAD	3
FSS 1075C	RUSTIC ARTISAN BREADS	3
FSS 2052C	WHOLE GRAIN ARTISAN BREADS	3
FSS 2068C	GLOBAL ARTISAN BREADS	3
FSS 2074C	SOURDOUGH ARTISAN BREADS	3
Total Credit Hours		18