CAKE ARTISTRY

Advanced Technical Certificate

Limited-Access (CIP #0612050166)

This program provides advanced instruction in confectionery artistry. The program prepares you to go into a specialized career within the culinary industry. It will provide instruction in complex decorating techniques; figure sculpting, sugar flowers, color theory and design as pertaining to entremets and cakes. A student will learn to create and execute celebration, wedding, and 3-D sculpted cakes. Students will also learn the fundamentals of costing and managing a cake business.

Admission Requirements

- Students must have an A.S. degree in either Baking and Pastry Management or Culinary Management.
- Submit a completed Valencia Application for Admission, and be in Active Student Status.
- Following your admission to Valencia, submit the Cake Artistry Application.

Potential Careers

- Lead decorator
- Assistant Pastry Chef
- Assistant Cake Manager
- Pastry Chef
- Owner/operator

Salary and Earnings Information

For salary and wage information, visit: www.salary.com (https://www.salary.com/)

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://valenciacollege.edu/culinary-management/).

Current Students

Steven Rujak, Program Chair, West Campus: (407) 582-1154 srujak (srujak@valenciacollege.edu)@valenciacollege.edu (kbourgoin@valenciacollege.edu)

Jen Bhagirath, Student Success Coach, West Campus: 407-582-1719 jbhagirath@valenciacollege.edu

Program outcomes

- Experience different advanced and trending cake decorating techniques
- Identify procedures in building various cake structures
- Differentiate various enrobing procedures
- integrate business principles into cake design

Term 1		Credit Hours
FSS 2080C	COMPLEX CAKE DECORATING	3
FSS 2083C	SUGAR, SCULPTING, AND STRING WORK	3
	Credit Hours	**6**
Term 2		
FSS 2081C	ADVANCED CAKE DECORATING	3
FSS 2082C	SPECIALTY CAKES	3
	Credit Hours	**6**
	Total Credit Hours	**12**