

Culinary Arts Advanced Baking & Pastry Program

CERTIFICATE OF TECHNICAL STUDIES **CTS**



**Start your professional career at
The Culinary Institute of Montana.
Begin your educational journey at FVCC.**

The Advanced Baking and Pastry program provides students with hands-on learning experience in baking and pastry techniques. Students receive instruction in creating artisan breads, desserts, pastries, chocolates and confections, wedding cakes and centerpieces, as well as theoretical knowledge that underlies competency in the field.



**Flathead Valley
Community College™**

www.fvcc.edu/culinary



Curriculum for Certificate of Technical Studies in
Advanced Baking & Pastry
(Total Credits: 24)

Fall Semester

Total Credits: 12

- Artisan Breads (3)
- Chocolates and Confections (3)
- European Tortes (3)
- Internship (3)

Spring Semester

Total Credits: 12

- Plated Desserts (3)
- Wedding Cakes (3)
- Centerpieces (3)
- Internship (3)

**FOR
MORE
INFO:**

View the online catalog at

www.catalog.fvcc.edu

Chef Manda Hudak, Culinary Program Director
406.756.3932 mhudak@fvcc.edu

Carlin Hale, Culinary Arts Admissions Advisor
406.756.3886 chale@fvcc.edu

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