



Build A Future You Control.

Training Makes It Work.

ENROLL NOW! 727.538.7167

Clearwater

myptc.edu

Refer to www.myptc.edu for specifics on admission requirements, program costs, course content and term starts.

Certificate of Completion awarded once state requirements for program are met.

* O-NET Online Occupational Information Network Data, FL

BAKING & PASTRY ARTS



- Hands-on program taught by industry experienced faculty
- Financial aid available for qualified students
- Small class sizes
- Earn ServSafe® Certification
- Learn quality skills necessary for a career in the Hospitality/Tourism food service and multi-billion dollar culinary industry
- Prepare and bake a variety of meringues
- Prepare a variety of decorations using tuile paste
- Prepare a variety of cream-based dessert sauces
- Prepare savory variety quick breads
- Prepare specialty yeast breads
- Demonstrate the presentations of baked goods and desserts
- Create baked products for customers with dietary limitations
- Prepare and bake a variety of meringues
- Prepare hand-rolled chocolate confections
- Bakers earn an average of \$14.36 per hour*
- Chefs and Head Cooks earn an average of \$25.29 per hour*

DETAILS

- 600 HRS (Approximately 6 months)
- TUITION \$1,752
- BOOKS, SUPPLIES, FEES \$2,190 (Estimated)

SCHEDULE

CLEARWATER CAMPUS 6100 154th Ave N, Clearwater, FL 33760 Mon – Fri | 7:00 am – 12:15 pm

Mission

Provide students the opportunity to develop national workplace competencies to fill the needs of business and industry.





