### Professional Baking & Design

**Professional Baking**

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUA 121</td>
<td>Intro to Food Production Principles and Practices</td>
<td>1</td>
</tr>
<tr>
<td>CUA 145</td>
<td>Introduction to Baking</td>
<td>4</td>
</tr>
<tr>
<td>CUA 151</td>
<td>Baking Intermediate Bread Preparation</td>
<td>3</td>
</tr>
<tr>
<td>CUA 236</td>
<td>Advanced Baking</td>
<td>2</td>
</tr>
<tr>
<td>CUA 160</td>
<td>Cake Decorating</td>
<td>5</td>
</tr>
<tr>
<td>CUA 161</td>
<td>Advanced Cake Decorating</td>
<td>2</td>
</tr>
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<td><strong>Total Program Credits</strong></td>
<td></td>
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**Estimated Program Cost**

$2,097.00

Additional material and book fees may apply. Please see advisor for exact costs.

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**Estimated Program Cost**

$1,285.00

Additional material and book fees may apply. Please see advisor for exact costs.

**Cake Decorating**

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<td>2</td>
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<td><strong>Total Program Credits</strong></td>
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**Estimated Program Cost**

$812.00

Additional material and book fees may apply. Please see advisor for exact costs.

**Program Start Dates:**

**Professional Baker**

- Part-Time (Evening):
  - 8/25/2014 – 11/16/2014
  - 1/20/2015 – 4/22/2015

- Full-Time (AM and PM):
  - 8/25/2014 – 10/6/2014
  - 10/7/2014 – 11/16/2014
  - 11/17/2014 – 1/24/2015
  - 6/5/2015 – 7/16/2015

**Cake Decorator***

- Part-Time (Irregular - PM):
  - 9/8/2014 – 1/12/2015
  - 1/26/2015 – 5/26/2015

*See schedule for details on meeting times.

- Work in an innovative, artistic, and sweet field
- Obtain hands-on training preparing foods for Emily's Cafe
- Flexible working hours
- Work in an exciting, creative food industry
- Begin working after 1.5 months of training
- Earn beginning salaries of $26,980 - $29,310 per year

**Apply Today!**

- Online  EmilyGriffith.edu
- In Person  2nd Floor Registration Desk
  1250 Welton St., Denver
- Telephone  720-423-4702

*Moving this Summer: Classes start late August at 1860 Lincoln St.*
Professional Baking & Design Job Information

PROGRAM DESCRIPTION
The Professional Baking and Design program trains students in the fundamentals of professional baking and cake decorating. After completing this program, students will be eligible to receive a certificate in Professional Baking & Design, Professional Baking, and Cake Decorating. The cake decorating curriculum gives students instruction to skillfully express their creativity. It consists of hands-on training, beginning with basic decorating techniques and progressing to the elaborate skills necessary to complete a beautifully decorated wedding cake. The professional baking curriculum provides training for individuals who wish to enter this dynamic segment of the food service industry; specialty bake shops, supermarkets, discount chains, and delicatessens are all expanding into the “hot bakery” field.

RELATED JOB TITLES
Baker
Cake Decorator
Cake Designer
Pastry Chef

ESTIMATED SALARIES
(Based on Colorado Dept. of Labor Occupational Outlook Handbook)

<table>
<thead>
<tr>
<th>Job Titles</th>
<th>Hourly Pay</th>
<th>Annual Salary</th>
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<tbody>
<tr>
<td>Cake Decorator</td>
<td>$12.97</td>
<td>$26,980+Bonus</td>
</tr>
<tr>
<td>Baker</td>
<td>$14.09</td>
<td>$29,310+Bonus</td>
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</table>

POTENTIAL EMPLOYERS
Catering firms
Cruise ships
Country clubs
Delis
Grocery stores
Hospitals
Hotels
Nursing Homes
Resorts
Restaurants
Schools

ADVISING
Contact an advisor by calling 720-423-4702.

FINANCIAL AID
Available through the Financial Aid Office.
Call 720-423-4744 for information regarding the types of aid available for this course/program.

START COLLEGE HERE
Transfer up to 45 program credits to a Colorado community college, complete the five required academic courses, and earn an Associate of Applied Sciences or Associate of General Studies Degree.

Non-Discrimination Policy
Emily Griffith Technical College does not discriminate on the basis of race, ethnicity, religion, sex, age, veteran status, disability, or sexual orientation.

Americans with Disabilities Act and EGTC Compliance
The Americans with Disabilities Act prohibits discrimination based on disability in admission to, access to and the operation of programs, services or activities at EGTC. The college is committed to providing an environment where students have the opportunity to attain their educational goals. EGTC provides both physical and programmatic access for all students. Reasonable accommodations will be made in instructional delivery and evaluation methods to ensure full educational opportunities for students. Appropriate documentation of a student’s disability is required.

Questions, complaints and requests for additional information may be directed to Phil Robberson, Disability/Learning Services Coordinator, 720-423-4742 or email at Phil_Robberson@dpsk12.org.

To learn more about how to request an accommodation and our special services, please refer to our 2014-2015 catalog, Advising and Counseling on page 8 or go to our website, www.emilygriffith.edu.