



Pastry Arts Program

With a Pastry Arts degree, you have options. As a graduate of the Pastry Arts program, you may be qualified for the following careers:

- Pastry chefs and assistant pastry chefs
- Cake decorators
- Bakers and assistant bakers
- Pastry cooks

Successful Pastry Arts students can be described as:

- Positive and willing to learn
- Professional
- Committed
- Able to work with a team
- Passionate about baking and cooking

The Chef's Academy at Harrison College provides students the opportunity to learn the skills and techniques they need for a successful career by providing practical, hands-on instruction.

We offer a well-rounded curriculum that includes the latest industry trends and techniques so that graduates can be confident and prepared for a career in the food service industry.

Students in the Pastry Arts program are taught by experienced faculty and staff who have years of full-time food service experience and who are passionate about their jobs. Each kitchen course meets 40 times in a 10-week period, which means that students spend significant time practicing techniques. While in the kitchen, students are introduced to the art of making specialty breads, cakes, pies, pastry creams and French pastries and are presented with skills in advanced decoration and design.

We also offer classes that meet at a variety of times — from early morning to evening and on the weekend. Even for those new to pastry arts, our programs provide students the additional experience needed, through student clubs, catering events, campus competitions, job assistance and in-field externships.

In the Pastry Arts program, students are taught:

- Respect and passion of the hospitality profession as well as pride and ethical behavior in an industry based in customer service
- Fundamental principles of baking and dessert presentation in a wide variety of baking and pastry disciplines
- Fundamentals of flavor profiles and how to apply them to the creation of classic and modern desserts and pastries
- Food safety, cost controls and nutritional concepts in a professional food service operation



**THE CHEF'S
ACADEMY**

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“The chefs and teachers are very hands-on. In kitchen classes, you can go up to any chef and they will help you as much as they can with the subject you’re asking about.”

Laura, Pastry Arts



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If you're ready to pursue your dreams,
The Chef's Academy is here for you.

Start your application process at
TheChefsAcademy.com/thedifference or call **800.919.2500.**