

Your New Career

In a creative and challenging field



City College of San Francisco's two semester Baking and Pastry Certificate program has been designed to prepare you for an entry level job in a bakery, restaurant or hotel. We offer a broad curriculum that we constantly update to keep current with recent trends in the industry.

Our classes are almost entirely hands-on and the products we make are served in the student run restaurant and an adjoining coffee shop. This allows us to offer the kinds of professional experiences that are the best preparation for the job market.

The Culinary Arts and Hospitality Studies program at City College is one of the oldest in the country and is very well known in the industry. We have graduated many students who have gone on to successful careers in food service.

Baking and Pastry Certificate Courses

CSST 9650 Introduction to Baking and Pastry 540 hours

In this class, you will develop the skills necessary for an entry-level position in the baking and pastry industry. By the end of the semester, you will learn: Laminated doughs such as Croissants and Danish; pies and tarts; breads and rolls; baking, icing and decorating cakes; dessert presentation.

CSST 9651 Advanced Baking and Pastry 540 hours

You will develop and improve upon the skills and techniques learned in the introductory course, with additional topics, including: meringues, petit fours and miniatures; mousses and Bavarians; frozen desserts; chocolate and candy; fancy and display cakes; yeast-raised products using preferments; hydrocolloids; bakers' math; troubleshooting.

Register Now!

Call our counseling office at
415-267-6555

For additional information,
contact Pastry Chef Instructor
Betsy Riehle at 415-267-6514 or
eriehle@ccsf.edu

Entrance Requirements



Now that you know why you want to enter the program, here is what you will need:

- Good verbal and writing skills
- Reading and math at 7th grade level
- ESL at Level 7 or above
- 225+ on the CASAS assessment test
- The ability to lift 50 pounds
- Regular attendance

Tuition is Free!

The classes in our non-credit certificate program are completely free of charge.

As a baking and pastry student, all you will need to purchase are books, tools and uniforms. Financial aid is available.

The baking and pastry certificate program will require dedication and hard work. Classes run Monday through Friday from 6:00 am to noon. Your reward for this commitment will be a Baking and Pastry Certificate and the job-readiness necessary for working in the food industry.

So join us and begin your path to a fulfilling new career.



Desserts from our Spring Buffet

Culinary Arts and Hospitality Studies Department

City College of San Francisco



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