

# Find Your Future!



## Hospitality - Baking & Pastry

Options for Triton Degree and Certificate programs in Hospitality & Tourism include:

### Available Triton 2-Year Degrees include:



- Hospitality Industry Administration - Baking and Pastry
- Hospitality Industry Administration - Culinary Arts
- Hospitality Industry Administration - Hotel/Motel Management
- Hospitality Industry Administration - Restaurant Management

### Triton Certificates include:



- Baking and Pastry Certificate
- Beverage Management Certificate
- Bread Baking Certificate
- Cake Decoration Certificate
- Culinary Training Certificate
- Hospitality Facilities Maintenance Certificate
- Hospitality Industry Administration - Hotel/Motel Certificate
- Hospitality Industry Administration - Restaurant Management

# Can I See Myself Doing This?



Am I good with People and Ideas?

Start your 2 Year Degree Hospitality Industry Administration /Baking & Pastry

	Course 1	Course 2	Course 3	Course 4
Course	<b>HIA 115 Food Sanitation &amp; Safety</b>	<b>HIA 128 Introduction to Baking &amp; Pastry</b>	<b>HIA 150 Food Prep Essentials &amp; Theory</b>	<b>HIA 228 Specialty Baking &amp; Pastry</b>
Triton credentials	Baking & Pastry Certificate	Baking & Pastry Certificate		Baking & Pastry Certificate
	HIA Baking & Pastry Degree	HIA Baking & Pastry Degree	HIA Baking & Pastry Degree	HIA Baking & Pastry Degree

**Get started in the Hospitality Industry in your junior and senior years of high school with these four courses required for the 2 year Hospitality Industry Administration /Baking & Pastry Degree at Triton College. All 4 of the above listed courses qualify for dual credit!**

Q: How does that help me?

A: This means you can request electives at Triton College that will:

1. Earn elective credit at your high school, AND
2. Earn college transcript credit at Triton, AND
3. Complete 3 courses of a 2 semester Certificate in Culinary Baking, AND
3. Complete 4 courses towards completion of degree requirements at Triton in this A.A.S. program—while you are in high school!

**Ask your counselor about making space in your schedule to take dual credit classes that can help move you closer to your career goals!!**

**Are you ready to commit to building your future?**

JOB ZONE      Bakers

**Education**— These occupations usually require a high school diploma.

**Experience**— Some previous work-related skill, knowledge, or experience is usually needed. For example, a teller would benefit from experience working directly with the public.

**Training**— Employees in these occupations need anywhere from a few months to one year of working with experienced employees. A recognized apprenticeship program may be associated with these occupations.

**EARNINGS**— Bakers

	Entry	Median	Experienced
Annual Wage	\$21,410.	\$25,126.	\$ 30,743.
Hourly	\$ 10.29	\$ 12.08	\$ 14.78
Cooks, Institutions & Cafeteria		\$ 13.46	

### Typical Technology

#### Analytical or scientific software

- Axya Systems Nutritionist Pro
- EGS CALCMENU
- SweetWARE nutraCoster Professional

#### Data base user interface and query software

- At Your Service Software CostGuard
- Barrington Software CookenPro
- Culinary Software Services ChefTec

#### Desktop publishing software

- SoftCafe MenuPro

#### Electronic mail software

- Email software

#### Enterprise resource planning ERP software

- Afcom Datasafe Computer Services FlexiBake
- iPro
- LegacyUSA BakeSmart
- Masters Software CakeBoss
- Sage 100 ERP
- SweetWARE SmallPICS
- TwinPeaks Software Visual Z-Bake

## What Will Your Story Be?

*“I just took a course in high school and I really enjoyed the work, so I decided to keep on going with it. I am going for my Associate’s Degree.”*

#### Credits

<https://careertech.org/hospitality-tourism>

[https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileSummary.aspx?](https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileSummary.aspx?session=occdetail&valueName=occupation&cbooccupation=51301100&cbooccupationTYPES=12)

[session=occdetail&valueName=occupation&cbooccupation=51301100&cbooccupationTYPES=12](https://illinois.virtuallmi.com/vosnet/lmi/profiles/profileSummary.aspx?session=occdetail&valueName=occupation&cbooccupation=51301100&cbooccupationTYPES=12)

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## Choose Your Career Path . . .

There are 16 Career Clusters in the National Career Clusters Framework, representing more than 79 Career Pathways to help students navigate their way to greater success in college and career! With so many options to consider, where do you start?

First, take a career assessment at your school, to help narrow down the choices that could be a great fit for you. Then start learning about those careers. What are the opportunities? The work environments?

Next, look at what kind of training you need to prepare for that career. Some positions offer on-the-job training. Others require some type of industry credential. Still others may require a post-secondary certificate or degree. What training do you need **to get the career you want?**

### Industry Certifications

#### Illinois Restaurant Association

- Food Handler
- Food Sanitation
- Summer Festival Certification

Bakers - Mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods.

- Evaluate quality of food ingredients or prepared foods.
- Adjust temperature controls of ovens or other heating equipment.
- Load materials into production equipment.
- Operate cooking, baking, or other food preparation equipment.
- Measure ingredients or substances to be used in production processes.
- Inspect food products.
- Clean production equipment.
- Maintain production or processing equipment.
- Monitor equipment operation to ensure proper functioning.
- Determine food production methods.
- Apply protective or decorative finishes to workpieces or products.
- Operate cutting equipment.
- Shape dough to create products.
- Direct operational or production activities.
- Order materials, supplies, or equipment.

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