



ROBERT MORGAN EDUCATIONAL CENTER & TECHNICAL COLLEGE

is accredited by the Commission of the Council on Occupational Education, 7840 Roswell Road, Building 300, Suite 325, Atlanta, GA 30350, Telephone: 770-396-3898 / FAX: 770-396-3790, www.council.org

OUR VISION, MISSION AND CORE VALUES

VISION: RMEC & TC's sails are set on a voyage towards achieving quality academic instruction, implementation of community leadership and lifelong learning for all students.

MISSION: RMEC & TC is committed to impart the knowledge and skills that will facilitate the acquisition of those qualities essential to successful global employment and a productive and prosperous life.

CORE VALUES: Accountability, Citizenship, Flexibility, Integrity, Organizational and Personal Learning, Positive Atmosphere and Culture, Preparing Students, Professionalism, Pursuit of Excellence, Respect, and Valuing Stakeholders.

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M-DCPS does not discriminate on the basis of race, color, ethnic or national origin, religion, marital status, disability, genetic information, age, political beliefs, sexual orientation, gender, gender identity, social and family background, linguistic preference, pregnancy, citizenship status, FMLA or any other basis prohibited by law in its educational programs, services, activities, admissions or in its hiring and employment practices. Please refer to School Board Policies 1362, 1362.02, 3362, 3362.02, 4362, 4362.02, 5517 and 5517.02 for more information. For additional information about Title IX or any other discrimination/harassment concerns, contact the U.S. Department of Education Assistant Secretary for Civil Rights and/or: Executive Director/Title IX Coordinator, Office of Civil Rights Compliance, 155 NE 15 Street, Suite P-104E, Miami, Florida 33132; PH: 305-995-1580; E-mail: crc@dadeschools.net; Website: <http://hrdadeschools.net/civilrights>. The District also provides equal access to its facilities, as required by the Boy Scouts of America Equal Access Act.

BAKING & PASTRY ARTS

BAKE A BEAUTIFUL PASTRY WITH EXCEPTIONAL TASTE



- TEACHING THE BASICS
- UPGRADING SKILLS
- IMPROVING PERFORMANCE
- PROVIDING NEW CAREER OPTIONS

ROBERT MORGAN EDUCATIONAL CENTER & TECHNICAL COLLEGE

We provide the highest quality education so that all of our students are empowered to lead productive and fulfilling lives as lifelong learners and responsible citizens.



305.253.9920
ROBERTMORGANTECH.NET



RMECTC



@RMECTC

BAKING & PASTRY ARTS

PROGRAM OBJECTIVE

The mission of the Baking and Pastry Arts Program is to provide a quality educational program to the student emphasizing essential skills, knowledge, and the need for desirable work habits and attitudes. The program is flexible enough for teaching specialties, seeking basic job preparatory skills or for upgrading those in the trade.

PROGRAM CONTENT

The course has clearly stated objectives, defined content relevant to these objectives and the current needs of business and industry. Students are evaluated based on the program objectives and content. Academic competencies and occupational skills are integrated into the course. The instructional course provides instruction in the competencies essential to the success of students in the hospitality and tourism career cluster. This includes job knowledge, skills, work habits, industry standards, professional attitudes, employability skills, basic management skills and nutrition.

To develop skill proficiency, sufficient practice is provided with equipment and materials similar to those currently used in the industry. Laboratory activities are instructed in similar ways that are current in the work place. Students are instructed to emulate the current professional conditions in the industry.

ADMISSION REQUIREMENTS

- ▶ 16 years of age or older and not currently enrolled in any K-12 program
- ▶ Create update profile information on Focus
- ▶ Occupational Interest
- ▶ Meet with a counselor
- ▶ No specific Information Technology requirement

COMPLETION REQUIREMENTS

The entire program is 600 hours, but students can earn a certificate upon completion of the following OCPs:

OCP	COURSE	HOURS
A	OCP A - Pastry Cook / Baker (Articulate toward Commercial Food Program)	300
B	OCP B - Pastry Chef / Head Baker	300

Minimum basic skills grade levels required for awarding a Full Program Completion Certificate are 9th grade in Math, Reading, and Language on the TABE® Test or pass an Industry Certification. Additional information can be provided by student services.

Students are expected to complete program competencies.

EMPLOYMENT OPPORTUNITIES

- ▶ Assistant Head Baker
- ▶ Pastry Cook
- ▶ Cake Decorator
- ▶ Assistant Pastry Chef
- ▶ Dessert Maker

SALARY

According to the 2020 Bureau of Labor Statistics the median pay for a Baker was **\$29,400** annually or **\$14.13** per hour.

FINANCIAL AID

Financial aid is available to those who qualify. Applicants must have a high school diploma from an accredited High School, or its equivalent. To apply, complete the Free Application for Federal Student Aid, at **www.fafsa.gov**. Questions pertaining to this matter should be directed to the Financial Aid Office.

PROGRAM COST

- ▶ In-state residents - \$2.56 per hour (Subject to change)
- ▶ Out of state resident - \$10.25 per hour (Subject to change)
- ▶ \$15.00 application fee per trimester
- ▶ Material fee – Varies by program
- ▶ Identification fee - \$5.00 per trimester
- ▶ Liability insurance fee – Varies by program
- ▶ Students must purchase books/kits and/or uniforms, if applicable

PROGRAM HOURS

- ▶ Monday - Friday from 8:00 a.m. to 1:00 p.m.
- ▶ Monday - Thursday from 5:15 p.m. to 9:30 p.m.