



Central Montco Technical High School

# *Baking & Pastry Arts*

Certifications Include

Food Safety, Job Interview, Workplace Safety and Nocti  
CIP 12.0501

Level 3 Students

## MP 1

- SP2/ServSafe Food Safety
- Yeast Doughs
- Prepare Breakfast Sandwiches & Breakfast Items
- Dessert Presentation & Fruit Desserts

## MP 2

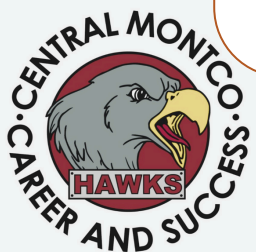
- Nutrition & Baking for Special Diets
- Chocolate Work & Gingerbread Showpiece Competition
- Marzipan, Pastillage & Fondant Skills

## MP 3

- Certification Prep (NOCTI)
- Capstone Project
- Petit Fours & Macarons
- Bakery FOH, Event Production, & Mentoring
- Workplace Safety Cert.
- French & Italian Meringues

## MP 4

- NOCTI Written & Performance Exam
- Exit Portfolio & Career Readiness
- Purchasing, Receiving, Storage, & Inventory
- Costing & Selling Bakery Items



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