



- Do you possess the right ingredients to become a baker?
- Does baking have any physical requirements?
- What are potential employers looking for in a baker?
- What qualities could make you a standout candidate?
- 6 What college can best help you pursue your dream?
- Why should you choose Hocking College?

Do you possess the right ingredients to become a baker?

"Baking may be regarded as a science, but it's the chemistry between the ingredients and the cook that gives desserts life" Anna Olson, Professional Pastry Chef

As a child, upon walking in on your mother baking cookies was your immediate response, "Can I help?" Did you ever go to a restaurant and taste a dinner roll that was so delicious you were compelled to ask the chef for their recipe? Have you ever purchased a store-bought cake and later said to yourself, "I think I could have done a much better job myself?" If so then perhaps you should seriously consider pursuing a career in baking!

In addition to having a rich history that can be traced back to the Ancient Egyptians, the baking profession is a career choice that has several positive-and very practical-advantages to consider:

- · Experienced bakers are always in demand.
- · The job market prospects for professional bakers are very diverse and offer job opportunities in several different arenas that can include working for a caterer, country club, commercial bakery, cruise ship, grocery store, or restaurant.
- · Baking is a gender-neutral profession that offers job opportunities for both men and women.
- On the average an experienced baker can expect to earn a median pay of \$24,170.



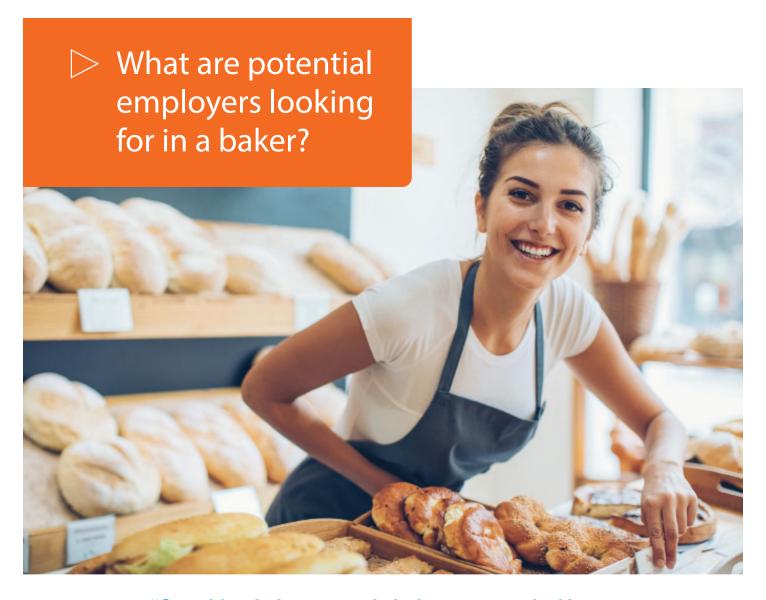
Does baking have any physical requirements?

"We cook with our senses." - Michael Ruhlman, Cookbook Author

Students seriously interested in becoming a professional baker should possess the following physical assets:

- Physical stamina
- · Physical strength
- · Keen sense of smell
- · Keen sense of taste
- Good eyesight
- Good hearing
- · Good personal hygiene habits





"One thing I always say is being a great chef is not enough-you need to be a great businessman." - Wolfgang Puck, Celebrity Chef

The following assets represent what the majority of foodservice-based employers look for in a baker:

- · Genuine work experience
- Good professional reputation
- · An aptitude for business
- · Expertise with kitchen tools and equipment
- A commitment to quality and excellence
- · The potential to advance into leadership and management roles

What qualities could make you a standout candidate?

"No matter what the recipe, any baker can do wonders in the kitchen with some good ingredients and an upbeat attitude." - Buddy Valastro, Celebrity Chef

The following qualities could definitely help a professional baker rise above his or her competition in the iob market:

- · A passion for baking
- · A positive attitude
- · Ability to be a team player
- · Ability to be comfortable working with-and for-people from different backgrounds, cultures and orientations
- · Ability to follow instructions
- · Ability to handle criticism
- Ability to multitask
- · Ability to work well under pressure, and time restraints
- Creativity
- Dependability
- Flexibility
- · Good communication skills
- · Good organizational skills
- Good problem-solving skills





"Once you realize that you have identified a passion, invest in yourself, figure out what you need to know, what kind of experience and expertise you need to develop to do the things that you feel in your heart you will enjoy and that will sustain you both mentally and economically."

Martha Stewart, Celebrity Chef, Author

Students who are serious about becoming a professional baker should ponder the following questions before deciding upon which institution of higher learning they will be attending:

- · Will my instructors be professional chefs?
- · Will the program help me obtain the knowledge, and develop the skills, I need to achieve my goals?
- Does the program have a good professional reputation?
- What can I expect in regard to class sizes?
- · Does the curriculum include any kitchen-based safety and sanitation procedures I need to learn?
- Does the curriculum include classes to help me develop my business and communications skills?
- Will the program provide me with both hands-on and field experience?
- Will the program expose me to the business end of my chosen profession?
- Will the program provide me with networking opportunities?
- · Does the college make it possible for me to live on campus?
- · Will the college's program allow me to get my desired degree in an acceptable amount of time?

Why should you choose **Hocking College?**

Should a budding professional baker decide to attend Hocking College and purse their Associate of Applied Business in Baking degree there they will find themselves privilege to a virtual dessert cart of advantages that include:

- Instructors who are experienced chefs-including two certified Master Chefs
- A program that is accredited through the American Culinary Federation **Education Foundation Accrediting Commission**
- Smaller class sizes with more opportunity for one-on-one time with instructors
- The opportunity to receive both hand-on and field experience
- Professional instruction in the arts of baking and pastry production
- · Instruction in creating cakes, desserts, candy and confections
- · Expert training in regards to the operation, maintenance and sanitation of kitchen-based tools and equipment
- · Instruction in how to properly use recipes, production and function sheets
- Instruction in how to develop a menu
- Instruction involving purchasing, inventory control, food storage and labor cost control techniques
- Instruction in uniform protocol and kitchen hierarchy
- Financial Accounting and Applied Mathematics classes to help students develop their business and math skills
- Speech and English Composition courses to help students improve their communication skills
- The opportunity to receive certificates in the following areas: ServSafe Food Protection Management, Hospitality Supervision, and Certified Pastry Culinarian
- The opportunity to participate in on-site practicums at Rhapsody-the college-owned restaurant located in the historic Nelsonville Public Square
- Networking opportunities to help students gain employment after graduation
- · The opportunity to live in one of Hocking College's residence halls
- The opportunity to obtain an Associate of Applied Business in Baking degree from Hocking College in only four semesters

See something that needs added or changed? Feel free to contact us and contribute to the guide.

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