## Examples of Industry-Specific Skills

### For an AS and BS in Baking and Pastry Arts, Industry-Specific Skills include:

- Mise en place
- Safety and sanitation
- Proficiency in baking and pastry production
- Cost control
- Applied leadership management principles
- Proper use of baking and pastry equipment
- Flavor development
- Professionalism
- Chocolate and sugar artistry demonstrated by creative showpieces
- Understanding of functionality of ingredients and science of baking
- Menu development

### For an AS in Culinary Arts and a BS in Food Service Management, Industry-Specific Skills include:

- Manual skills proficiency
- Production procedures
- Safety and sanitation
- Mise en place
- Manage restaurant staff
- Provide guest service
- Implement quality assurance standards
- Develop restaurant sales
- Control operating expenses
- Maintain restaurant facility
- Foster customer relations