



CULINARY ARTS

— *and* —

BAKING AND PASTRY

CERTIFICATE PROGRAM



CULINARY ARTS PROGRAM OFFERINGS:

- Knife Handling and Safety
- Culinary Fundamentals
- Butchery of Primals and Sub-Primals
- Intro Baking and Pastry
- Recipe and Menu Planning
- Resume Building

BAKING AND PASTRY PROGRAM OFFERINGS:

- Knife Handling and Safety
- Principles of the Bakeshop
- Cakes and Frostings
- Pies, Pastries, Cookies
- Yeast Breads and Quick Breads
- Resume Building

WHAT YOU'LL RECEIVE:

- Sierra County Schools for Adults Certificate of Completion
- ServSafe Managers Certificate (with passing grade)
- Knife Mastery Certificate

COURSE INFORMATION:

- 15 Weeks per Certificate Program
- One day per week
- Two sessions available:

CULINARY ARTS PROGRAM	BAKING AND PASTRY PROGRAM
• Tuesday Morning: 10:00 AM – 2:00 PM	• Wednesday Morning: 10:00 AM – 2:00 PM
• Tuesday Evening: 4:00 PM – 8:00 PM	• Wednesday Evening: 4:00 PM – 8:00 PM

COURSES BEGIN

Culinary Arts: August 11th, 2026
Baking & Pastry: August 12th, 2026

Register Today!
SPACE IS LIMITED

COURSE COST
\$895
 (includes program tools, (1) chef coat)

LOCATION:
 Sierra County Schools for Adults
 605 School Street, Loyalton CA 96118

530-414-4323 or 530-993-4953
wjackson@spjusd.org
bkee@spjusd.org

