



<http://www.lcctc.edu>

Baking and Pastry Arts

CIP – 12.0501

Instructor: Chef Katie Bomberger

Email: kbomberger@lcctc.edu

QUESTIONS?

Contact the School Counselors:

Theresa Tobias: ttobias@lcctc.edu

Kelly Flowers: kflowers@lcctc.edu

Every Learner, Every Day, Career-Ready in Every Way!

Lebanon County Career and Technology Center

Mission Statement

The Mission of Lebanon County Career and Technology Center is to provide all students with quality career and technical education that prepares students for high skill, innovative, and in demand occupations to be career ready in a global economy.

Our Vision

The Vision of the Lebanon County Career and Technology Center is to lead the transformation and expansion of career and technical pathways, continuously improving and diversifying educational offerings, bridging the gap between evolving industries and skilled talent.

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Baking and Pastry Arts

Program Description: The Lebanon County Career & Technology Center Pastry Arts program was the first nationally accredited secondary baking and pastry art program by the American Culinary Federation Education Foundation (ACF) in the country. Recently they also received Exemplary Status for never having a non-compliance on the accreditation process.

Pastry Arts students produce and market high-quality baked products for a contemporary sixty-seat restaurant within the school. They also market their products through their own pastry shop as well as supply items for school banquets, dinner meetings, community service projects, and specialty events. Students develop artistic skills through the preparation of pastries, confections, and other specialty desserts. Students create and present a professional portfolio and restaurant programs as an end of the year assessment.

Local, state, and national competitions enrich the curriculum which includes pastry bag skills, cornet skills, cake decorating and assembly, decorative pieces including a Gingerbread House and Pumpkin Carving competition, merchandising, record keeping, and sanitation. Career opportunities range from a baker's helper to a pastry chef and may begin in high school with a Co-Op position providing job experience and a salary. Students who successfully complete the program may receive college credits from Johnson & Wales, West Moreland Community College, PA College of Technology, Harrisburg Area Community College, and The Restaurant School at Walnut Hill College.

One Year Full Day

Year One: 8:00am – 2:00 (36 weeks – 7.5 credits)

(FULL-DAY, 8:00 A.M. – 2:00 P.M.) (36 WEEKS, 7.5 CREDITS)

Program Costs:

Students are required to purchase the following at an estimated cost of \$350.

- Uniforms (approximately \$200)
- Shoes (average \$50)
- Office Supplies
- 3 Ring Binder (1")

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Job Titles – Career Pathways

- 51-3011– Bakers
- 35-1011- Chefs and Head Cooks

CTC Knowledge Transfers to College Credits at:

- Delaware County Community College
- Luzerne County Community College
- Montgomery County Community College
- Pennsylvania Highlands Community College
- Westmoreland County Community College

Certifications Available

NOCTI

National Occupational Competency Testing Institute (NOCTI) provides industry-based credentials and partner industry certifications for students enrolled in career and technical education programs.

PDE and Local Credentials and Certifications

Certified Culinarian (CC)

Certified Pastry Culinarian (CPC)

Certified Fundamental Cook (CFC)

Certified Fundamental Pastry Cook (CFPC)

Food Safety Manager

ServSafe/Manager Food Safety certification

ProStart National Certificate

ProStart National Certificate of Achievement

S/P2 - Culinary

ServSafe Food Handler Certification

ServSafe Allergen Certification

OSHA Certification

American Culinary Federation

American Culinary Federation

American Culinary Federation

American Culinary Federation

National Registry of Food Safety
Professionals

National Restaurant Association

National Restaurant Association

PA Restaurant & Lodging Association (PRLA)

S/P2

ServSafe

ServSafe

Occ Safety and Health Admin (OSHA)

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About Your Instructor

Instructor Name: Chef Katie Bomberger
Hire Year: 2026
Email Address: kbomberger@lcctc.edu

Biography

As an alumni of the LCCTC Pastry Arts program, I bring a diverse background in the pastry field, as well as a career in education. As a former employee at both The Hotel Hershey and Sweet Sensations Bakery, my experience spans classic plated desserts, large-scale production, and the design and execution of wedding and specialty cakes.

Now entering my 13th year in education, I am passionate about sharing my knowledge and inspiring the next generation of culinary professionals. I hold a bachelor's degree in education from Millersville University and am currently pursuing my master's in education through Penn State.

Outside of the classroom and kitchen, I am a proud mother of three, and enjoy exploring all things pastry-related, keeping up with new trends, and spending time gardening, canning, and preserving. I also love camping, fishing, hiking, and traveling with my husband and children.

Education

Millersville University- Bachelor of Science in Education: Instructional I and II

Pennsylvania State University -Career and Technical Experienced-Based: Retail and Commercial Baking 7-12

Certifications and Awards

ServSafe Allergen

ServSafe Manager Certification

Work Experience

The Hershey Pantry- Baker and Line Cook

The Hotel Hershey – Pastry Cook

Sweet Sensations Bakery and Café- Baker and Cake Decorator

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Behavior and Safety Procedures

1. You must observe the office safety policies in place within the classroom.
2. Students will complete the safety program leading to certification.
3. No outside electronic devices will be allowed.
4. In case of an injury, regardless of severity, it must be reported to the instructor.

Tools & Equipment (major focus tools/equipment)

The following is a list of tools and equipment that students will receive instruction on:

- Commercial Mixers and Ovens
- Proof Box
- Knives
- Measuring tools
- Pastry Bags and Tips
- Assorted Hand Tools

Grading Scale

The LCCTC grading system incorporates three components: competencies (skill— 33.3%), career skills (work ethic— 33.3%), and theory (knowledge—33.3%). Each academic class implements a performance evaluation/student grading system that incorporates career skills (work ethic), and theory (knowledge). Each component is weighted equally.

Please refer to the Student Handbook, available on the school website at <http://www.lcctc.edu> for a complete list of grading components.

Progress Reports

Students will receive a “Progress Report” each mid-quarter through the mail for any student with a 70% or less, and a “Report Card” will be given to each student at the end of each quarter. It is the student's responsibility to share this information with their parents/guardians. Both reports will utilize student performance data obtained from competencies, career skills, and theory grades.

Please Note: 40% is the minimum grade for the first 3 marking periods. However, students with excessive absences may be assigned an earned grade with administrative approval. There is no minimum grade for the 4th marking period.