

McClaskey Culinary Institute



Professional Baking and Pastry Arts student work displayed at student showcase.

Every Clark College student enrolled in the Professional Baking and Pastry Arts program takes RBA's certified journey exam as part of the curriculum expectations.

Are you an enthusiastic home baker who has perfected choux pastry, meringues, and macarons? Do you relax by binge-watching episodes of *The Great British Baking Show* starring judges Prue Leith and that persnickety Paul Hollywood? Baking enthusiasts have a rare opportunity to watch professional bakers complete rigorous baking tests in Clark's baking kitchens in October.

Clark College's Tod & Maxine McClaskey Culinary Institute will open its baking kitchens to host two national tests for professional bakers October 20-22. The college's Professional Baking and Pastry Arts program will host the Retail Bakers of America's certified baker and certified master baker practical

tests. This is the first time the college is hosting the test.

“Clark College is honored and excited to host Retail Bakers of America to our campus kitchen,” said Alison Dolder, professional baking and pastry arts instructor who leads Clark’s program. “We have a large viewing window in our kitchen, so anyone can come and watch the test.”

Clark College is one of only three RBA testing sites scheduled during this academic year. The others are the Culinary Institute of America in Hyde Park, New York and the College of DuPage in Glen Ellyn, Ill. Recent RBA exams were in New York, San Antonio, Palm Beach and Chicago.

Dolder worked with Marissa Velie, RBA certification and education director, to bring the national tests to the college’s baking kitchens.

“The RBA is always looking for great test sites across the country,” Velie said. “It was time for us to visit the West Coast and give bakers in that part of the country the opportunity to get certified. Having the exam at Clark College has been a long time in the making and we are excited to finally make it a reality. Clark College has everything required for a test site: ample space and all necessary equipment to host several candidates.”



View from the windows in the McClaskey Culinary Institute where you can watch the test. *Photo courtesy of Buck Media*

The Practical Test

The purpose of the certification program is to verify professional competency in the baking industry. The RBA has three levels of baking certification: certified journey baker, certified baker, and certified master baker. The test is open to any professional baker in the U.S. who qualifies to take the exam. US Foods and Bakemark donated ingredients for the test.

For the Certified Master Baker exam that will be administered at Clark College, bakers must have at least 10 years of industry experience and must pass a 200-question written exam before they can take the practical test. Velie will travel to Clark's campus to administer the practical tests, which will entail 8 hours of production on both Saturday, Oct. 21 and Sunday, Oct. 22. Candidates will be provided with RBA recommended recipes but may choose to use their own recipes.

The judges for the exam at Clark College will be Lee Ann Adams, Bakery Development Manager at Sheetz in Claysburg, Penn. and Collette Christian, Chef Instructor for the online program at Auguste Escoffier School of Culinary Arts. All RBA judges are Certified Master Baker professionals. Test results will be provided to candidates immediately following the exam.

“This is a great opportunity for our students to observe experienced bakers go through the rigorous process of the certified master baker exam,” Dolder said. “Someday, it could be them.”



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About Clark College's Professional Baking and Pastry Arts program

Clark College has offered professional baking education for more than 60 years. By blending a mastery of classic,

fundamental techniques with the interpersonal and management skills needed in hospitality, the Tod and Maxine McClaskey Culinary Institute at Clark College offers all the ingredients students need for a successful culinary career—competitive programs, a seasoned team of instructors, a state-of-the-art culinary facility and collaborative industry partnerships. Clark College offers two options for prospective bakers: a certificate of achievement in Baking and Pastry Arts Fundamentals and an associate of applied technology degree in Professional Baking and Pastry Arts Management. [Learn more here.](#)

About Retail Bakers of America

Founded in 1918, the Retail Bakers of America, a not-for-profit trade association, is committed to the success of the retail baking industry. Its certification program is recognized throughout the industry as a standard for excellence in skills and knowledge. [Learn more here.](#)