

UNIFORM REQUIRED FOR THE COURSE

- (a) White chefs coat -2 PAIRS
- (b) Black chef pants - 2 PAIRS
- (c) White apron -2 PAIRS
- (d) White Beanie hat - 2 PAIRS
- (e) Side towel - 2 PAIRS
- (f) Black shoes with slip resistance soles- 1 PAIR
- (g) Oven gloves – 1 PAIR

THE BAKERY AND PASTRY SHORT COURSE IS DESIGNED FOR:

- * Professionals desiring to work in the confectionary industry,
- * Home chefs, house wives, Students
- * It is a fantastic choice for anyone passionate about baking and decorating all sorts of cakes

MINIMUM QUALIFICATION

KCPE Certificate

ADMISSION PROCEDURE

contact admissions office via:
admissions@mksu.ac.ke



MACHAKOS UNIVERSITY

For more information:
visit our Machakos Town Campus
or Email chairperson, Department of Hospitality
management on
s.mwawaza@mksu.ac.ke
or call 0795 207 117



MACHAKOS UNIVERSITY

SCHOOL OF HOSPITALITY AND TOURISM

BAKERY AND PASTRY SHORT COURSE

Vision Statement

A preferred University of Scholarly Excellence in
Scholarship and Service delivery

Mission Statement

Provide Scholarly Education through Training,
Research and Innovation for Industrial and
socio-economic transformation of our
communities.

Philosophy Statement

Provide Transformative Leadership in Teaching,
Training, Research, Innovation, Industrial and
Technology transfer for wealth creation.

LEARN HOW TO DO IT YOURSELF



Bread rolls

START YOUR TOMORROW HERE



Cake icing and decoration

Cup cakes



WHAT YOU WILL LEARN

- * MAKING DIFFERENT TYPES OF PASTRY
- * BREAD MAKING
- * BAKING DIFFERENT TYPES OF CAKES
- * Cake decoration and design

COURSE DURATION

The course will be offered in eight weeks.

Classes will be on Wednesday, Thursday, and Friday from 4:00pm to 7:00 pm.