

Baking and Pastry, AAS

APPRENTICESHIP

School of Culinary Arts/Hospitality



The baking and pastry apprenticeship program is one of the majors comprising the college's School of Culinary Arts/Hospitality and is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). This apprenticeship program is sponsored by The American Culinary Federation Laurel Highlands Chapter (ACFLHC) and Westmoreland. A cooperative program, it combines academic course work with 4,000 hours of supervised on-the-job learning in a participating restaurant, club, hotel, institution, resort or wholesale/retail bakery for an associate degree. Classes are scheduled so that students have a sufficient block of uninterrupted time to complete their 40-hour week. Academic work can be completed as a full-time student in two years or as a part-time student over three years.

Students enrolled in this program are registered with the U.S. Department of Labor as apprentices and are required to join the ACFLHC. Registration and membership fees are required and payable to the ACF during the first week of class. Students are expected to be well-groomed in compliance with the standards of sanitation. Students will be required to present medical proof of good physical health. Uniforms and program tool kit are required for all lab classes. Business attire may be required for some class assignments.

Employment must be secured in an approved facility that will provide full-time employment. At the completion of the program, students may apply for certification with the ACF.

The baking and pastry degree apprenticeship option may be completed through a partnership with Nemacolin Woodlands Resort or Seven Springs Mountain Resort as well as the other approved apprenticeship sites. For more information, call the Westmoreland Admissions Office at 724-925-4000.

Career Opportunities

Graduates of the baking and pastry program may accept positions as: pastry cook, pastry chef, executive pastry chef, baker, cake decorator, baking sales representative, institutional baker/ pastry chef, retail baker/pastry chef, wholesale baker/pastry chef, production supervisor, food batch maker, operations manager, sales representative or training specialist.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Prepare yeast rolls, breads, pies, tarts, cookies, doughnuts and frozen desserts based on local, regional and international traditions and diversity.
- Prepare and decorate cakes, cookies and centerpieces.
- Prepare pastry items and confectionery items.
- Make mathematical yield adjustments.
- Collect, organize and identify information regarding quality standards in bakery products.
- Utilize positive personal and interpersonal skills needed for supervision of employees and in the area of customer relations.
- Utilize technology to affect systems of operation within the bakery and pastry industry.
- Demonstrate basic food preparation skills with additional attention to food cost.
- Design and prepare artistic showpieces and centerpieces.
- Research and adhere to sound practices for sanitation and safety.
- Develop basic practical mathematical skills.

Sugg. Term	Seq. #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1	F, Sp, Su		
	2	BKP 141	Baking I	4	F, Sp		
	3	CUL 121	Apprenticeship I	2	F		
	4	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		FSM 113
	5	FSM 117	Wait Staff/Dining Room Training	1	F, SP		
	6	FSM 118	Sanitation	2	F, Sp		
1st Spring	7	BKP 142	Baking II	3	F, Sp	BKP 141	
	8	CUL 122	Apprenticeship II	2	Sp	CUL 121	
	9	FSM 105	Foods I	4	F, Sp		
	10	BKP 242	Bakery/Deli Merchandising Techniques	3	Sp	BKP 141	
1st Summer	11	ENG 161	College Writing	3	F, Sp, Su	ENG 085 or Placement	
	12	CPT 150	Microcomputer Concepts	3	F, Sp, Su		

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2nd Fall	13	BKP 243	Healthy Cooking Trends	4	F, Sp	FSM 105	
	14	BKP 245	Decorating Techniques	3	F, Sp		
	15	CUL 123	Apprenticeship III	2	F	CUL 122	
	16	FSM 215	Purchasing and Operations	3	F, Sp		
2nd Spring	17	BKP 247	Specialty/Artistic Techniques	4	Sp	BKP 142	
	18	CUL 224	Apprenticeship IV	2	Sp	CUL 123	
	19	FSM 235	Supervision and Training	3	F, Sp		
	20	FSM 170	Food Culture & Religion	3	F, Sp		Page 45 Column II
2nd Summer	21	BUS 120	Mathematics of Business	3	F, Sp, Su	MTH 052, 052A or Placement	MTH 100
	22	ENG 163	Business Communication	3	F, Sp, Su	ENG 161	ENG 164
	23	Elective	Social Science Elective	3	F, Sp, Su		Page 45 Column III

Total Program Credits

64