

## Baking and Pastry, AAS

### School of Culinary Arts/Hospitality

The Baking and Pastry Program is planned to meet the increasing employment needs of the 21st century for trained baking and pastry experts. The program includes classroom and food laboratory experiences and requires students to complete a capstone internship. Students are responsible for securing an internship site which meets the program requirements. This major accommodates both part and full-time students.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- Health Status Form
- Business Attire
- Special attire may be required at the internship site
- Transportation to the internship site is required.

Students, who are current members of the American Culinary Federation at the completion of this program, may apply for certification as a Certified Culinarian with the American Culinary Federation.

### Career Opportunities

Graduates of the Baking and Pastry Program may accept jobs with the following titles: pastry cook, working pastry chef, baker, cake decorator, 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	CUL 104	Foundations of Cooking and Baking	3	F, Sp		
	3	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		FSM 113
	4	FSM 170	Food Culture and Religion	3	F, Sp		
	5	FSM 118	Sanitation	2	F, Sp		
	6	FSM 119	Beverage Management	1	F, Sp		FSM 120
1st Spring	7	FSM 215	Purchasing	3	F, Sp		
	8	BUS 120	Business Mathematics	3	F, Sp, Su		
	9	BKP 141	Baking I	4	F, Sp	CUL 104	
	10	BKP 245	Decorating Techniques	3	Sp		
	11	ENG 161	College Writing	3	F, Sp, Su		
2nd Fall	12	BKP 221	Baking Bistro	3	F	BKP 141	
	13	BKP 142	Baking II	3	F	BKP 141	
	14	Elective	Social Science Elective	3	F, Sp, Su		Pg. 45
	15	CUL 243	Nutritional Cooking and Baking	3	F, Sp	BKP 141 or CUL 105	FSM 159
	16	CPT 150	Micro Computer Concepts	3	F, Sp, Su		
2nd Spring	17	BKP 247	Specialty/Artistic Techniques	4	Sp	BKP 142	
	18	FSM 235	Supervision and Training	3	F, Sp		
	19	BKP 249	Advanced Decorating	3	Sp	BKP 245	
	20	ENG 163	Business Communications	3	F, Sp, Su		ENG 164
	21	FSM 219	Hospitality Internship	3	F, Sp	Instructor Permission	

Total Program Credits

60