

Baking and Pastry Arts, Diploma

School of Culinary Arts and Hospitality

Program Description

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.

Requirements for the program include but are not limited to:

- Laboratory Uniform and Tool Kit
- Health Status Form
- Business Attire

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 positions with the following titles: pastry cook, pastry chef, baker, baking sales representative, institutional baker/ pastry chef, retail baker/pastry chef, wholesale baker/pastry chef, production supervisor, operations manager, sales representative or training specialist.

Program Learning Outcomes

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

- Frozen desserts based on local, regional and international traditions and diversity.
- Prepare and decorate cakes, cookies and centerpieces.
- Prepare pastry items and confectionary items.
- Prepare and evaluate baked items using both scratch and convenience techniques and products as to market usage.
- 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/Coreq(Co)	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 118	Sanitation	2	F, Sp		
	5	BKP 245	Decorating Techniques	3	F, Sp		
1st Spring	6	CUL 105	Foods I	4	F, Sp	CUL 104	
	7	BKP 141	Baking I	4	F, Sp	CUL 104	
	8	FSM 119	Beverage Management	1	F, Sp		
2nd Fall	9	BKP 221	Baking Bistro	3	F	BKP 141	
	10	BKP 223	Baking II	4	F	BKP 141	
	11	FSM 215	Purchasing and Operations	3	F, Sp		
	12	CUL 243	Nutritional Cooking and Baking	3	F	BKP 141 or CUL 105	FSM 159
2nd Spring	13	BKP 247	Specialty/Artistic Techniques	4	Sp	BKP 223	
	14	FSM 235	Supervision and Training	3	F, Sp		
	15	BKP 249	Advanced Decorating	3	Sp	BKP 245	

Total Program Credits

44

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