Pastry Arts, AAS
School of Culinary Arts and Hospitality

Program Description

The Pastry Arts AAS 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 program 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 Pastry Arts AAS 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:
• Prepare, season and cook according to recipe and local, regional and international traditions and diversity: soups, sauces, salads, meats, fish poultry, game, vegetables and desserts using acceptable standards of sanitation and safety.
• Apply standards of nutrition and wellness in food preparation.
• Design set-up and prepare meals and buffets and serve meals.
• Design menus with descriptive wording and layout designs.
• Plan and execute food production and requisitions within an established food and labor budget.
• Recognize quality standards in fresh vegetables, meats, poultry, game and all other foodstuffs.
• Demonstrate supervisory and interpersonal skills within a food service team.
• Demonstrate basic skills in culinary artistries including ice carving, tallow sculpting, cake decorating and garniture display.
• Utilize the technology to maintain systems of operation.
• Research and adhere to sound practices for sanitation and safety.
• Develop basic practical mathematical skills.

Continue to the next page…

Pastry Arts, AAS
School of Culinary Arts and Hospitality

Sugg. Term	Seq #	Course ID	Course Title	Cr	Prereq/Coreq(Co)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1		
	2	CUL 104	Foundations of Cooking and Baking	3		
	3	FSM 103	Introduction to the Hospitality Industry	3		FSM 113
	4	FSM 170	Food Culture and Religion	3		
	5	FSM 118	Sanitation	2		
	6	BKP 245	Decorating Techniques	3		
1st Spring	7	CUL 105	Foods I	4	CUL 104	
	8	BUS 120	Mathematics of Business	3	MTH 050 or Placement	
	9	BKP 141	Baking I	4	CUL 104	
	10	FSM 119	Beverage Management	1		FSM 120
	11	Elective	Social Science Elective	3		Page 47
1st Summer	12	ENG 161	College Writing	3	ENG 085 or Placement; Co: ENG 095 or ENG 099 or Placement	
2nd Fall	13	BKP 221	Baking Bistro	4	BKP 141	
	14	BKP 223	Bake II	4	BKP 141	
	15	FSM 215	Purchasing and Operations	3		
	16	CUL 243	Nutritional Cooking and Baking	3	BKP 141 or CUL 105	FSM 159
	17	CPT 150	Microcomputer Concepts	3		
2nd Spring	18	BKP 247	Specialty/Artistic Techniques	4	BKP 223	
	19	FSM 235	Supervision and Training	3		
	20	BKP 249	Advanced Decorating	3	BKP 245	
	21	ENG 163	Business Communications	3	ENG 161	ENG 164
	22	FSM 219	Hospitality Internship	3	Instructor Permission	

Minimum Program Credits   66   PAR