

Pastry Arts, AAS

School of Culinary Arts/Pastry Arts/Hospitality Management

Program Description

The Pastry Arts AAS Program is planned to meet the increasing employment need for trained baking and pastry experts in the 21st century. 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-time and full-time students.

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- 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 Pastry 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:

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- Prepare yeast rolls, breads, pies, tarts, cookies and doughnuts.
- 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.

Continue to the next page...

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| 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 | Varies | Page 42 Column III |
| 1st Summer | 12 | ENG 161 | College Writing | 3 | ENG 085 with Permission of Instructor, ENG 095 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 | Permission of Instructor | |

Minimum Program Credits

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