

BAKING AND PASTRY ARTS, AAS

The Associate of Applied Science in Baking and Pastry degree introduces students to the skill set critical to the professional baker and pastry chef. Students are introduced to basic commercial baking techniques including those needed to produce basic and advanced breads, cakes, pies, tarts, *petits fours*, classic and contemporary pastries as well as opportunities to specialize through course offerings in celebration cakes, chocolate and confections, artisan breads and showpieces. The program emphasizes professionalism through skills development while cultivating the pride and passion necessary for success in the competitive commercial baking and pastry industry. The program features courses in baking, pastry, and contemporary cakes and desserts with the culmination of learning in a baking and pastry internship at the "Pastry Kiosk". The award-winning program and its students have been recognized with numerous medals from the American Culinary Federation and the Société Culinaire Philanthropique. Students completing the AAS in Baking and Pastry Arts are strongly encouraged to complete the BBA in Hospitality Management with the Culinary Management Specialization. Qualified students may vie for an opportunity to study abroad in Italy. The program level objectives for students completing the AAS in Baking and Pastry Arts are as follows:

1. To explain the basic principles of sanitation and safety and to be able to apply them in the foodservice operations.
2. To apply the fundamentals of baking science and equipment knowledge to prepare a variety of commercial baked goods.
3. To demonstrate skills in more advanced decorating techniques and more complex preparations of pastry, confections and dessert products.
4. To recognize skills needed for the transition from employee to supervisor including styles of leadership, personnel management and business management including mathematical functions related to foodservice operations.
5. To evaluate the hospitality industry, the organizational structure and basic functions of departments within hospitality and foodservice establishments, and career opportunities in the field.
6. To describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. To apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.
7. To practice the overall concept of purchasing and receiving practices in quality foodservice operations.
8. To achieve a 75 or higher on the ACF Certified Pastry Culinarian® (CPC) national certification exam.

Requirements

Code	Title	Credits
Major-Related Courses		
HP-101	Introduction to the Hospitality & Tourism Industry	3
HP-111	Restaurant Operations Management	3
HP-153	Baking and Pastry I - Lecture	2
HP-153L	Baking and Pastry I - Lab	1
HP-165	Baking & Pastry Arts II	3
HP-253	Techniques of Nutritional and Healthy Cooking (lecture)	2
HP-253L	Techniques of Nutritional & Healthy Cooking (lab)	1

HP-265	Contemporary Cakes & Desserts	3
HP-275	Baking and Pastry Arts Practicum	3
HP-294	Pastry Cafe Internship	3
Major Area Electives		6
Major-Related Courses Subtotal		30
General Education and Related Courses		
EN-111	College Writing and Critical Analysis	3
EN-121	Analytical Thinking, Writing & Research	3
EN-206	Professional Writing and Presentation	3
IT-115	Electronic Spreadsheet Applications	3
LA-122	Fundamentals of Communication	3
MA-115	Quantitative Reasoning	3
MG-105	Personal Financial Management	3
Liberal Arts Elective(s)		6
Open Elective		3
General Education and Related Courses Subtotal		30
Total Credits		60

Recommended Sequence

Course	Title	Credits
Semester 1		
HP-101	Introduction to the Hospitality & Tourism Industry	3
HP-153	Baking and Pastry I - Lecture	2
HP-153L	Baking and Pastry I - Lab	1
EN-111	College Writing and Critical Analysis	3
LA-122	Fundamentals of Communication	3
MG-105	Personal Financial Management	3
Credits		15
Semester 2		
HP-111	Restaurant Operations Management	3
HP-165	Baking & Pastry Arts II	3
EN-121	Analytical Thinking, Writing & Research	3
LA-ELE	Liberal Arts Elective	3
MA-115	Quantitative Reasoning	3
Credits		15
Semester 3		
HP-265	Contemporary Cakes & Desserts	3
HP-253	Techniques of Nutritional and Healthy Cooking (lecture)	2
HP-253L	Techniques of Nutritional & Healthy Cooking (lab)	1
EN-206	Professional Writing and Presentation	3
IT-115	Electronic Spreadsheet Applications	3
LA-ELE	Liberal Arts Elective	3
Credits		15
Semester 4		
HP-275	Baking and Pastry Arts Practicum	3
HP-294	Pastry Cafe Internship	3
HP-ELE	Hospitality Management Elective ¹	3
LA-ELE	Liberal Arts Elective ¹	3
Open Elective		3
Credits		15
Total Credits		60

¹ Major Area and Open Electives should be chosen based upon advisement and area of concentration.