

| Course Title | Pre-Requisite | Co-Requisite | Hours Per Week/Class | Hours Per Week/Lab | Semester Credits | Term Offered (F=Fall, S=Spring, SU=Summer) |
|---|---------------------------|----------------------|----------------------|--------------------|------------------|--|
| First Semester - First 8 Weeks - Fall | | | | | | |
| CUL 110 (Sanitation and Safety) | DMA 030 and DRE 098 | None | 2 | 0 | 2.0 | F, S, SU |
| CUL 142 (Fundamentals of Food) | DMA 030 and DRE 098 | CUL 110 | 2 | 6 | 5.0 | F, S, SU |
| CUL 160 (Baking I) | DMA 030 and DRE 098 | CUL 110, CUL 140/142 | 1 | 4 | 3.0 | F, S, SU |
| First Semester - Second 8 Weeks - Fall | | | | | | |
| BPA 120 (Petits Fours and Pastries) | CUL 160 | None | 1 | 2 | 2.0 | F, S, SU |
| CUL 260 (Baking II) | CUL 160 | None | 1 | 4 | 3.0 | F, S |
| *Eligible for Baking Certificate at this point. | | | | | | |
| CUL 150 (Food Science) | CUL 110, CUL 140/142 | None | 1 | 2 | 2.0 | F, S |
| Second Semester - First 8 Weeks - Spring | | | | | | |
| BPA 210 (Cake Design and Decorating) | CUL 160 | None | 1 | 4 | 3.0 | F, S |
| BPA 220 (Confection Artistry) | CUL 160 | None | 1 | 6 | 4.0 | F, S |
| CUL 112 (Nutrition for Foodservice) | CUL 110 and 140/142 | None | 3 | 0 | 3.0 | F, S, SU |
| CUL 112A (Nutrition for Foodservice Lab) | CUL 110 and 140/142 | CUL 112 | 0 | 3 | 1.0 | F, S, SU |
| Second Semester - Second 8 Weeks - Spring | | | | | | |
| BPA 150 (Artisan & Specialty Breads) | CUL 160 | None | 1 | 6 | 4.0 | F, S |
| BPA 130 (European Cakes and Tortes) | CUL 160, CUL 260 | None | 1 | 4 | 3.0 | F, S |
| HRM 245 (Human Resource Management) | DMA 030 and DRE 098 | None | 3 | 0 | 3.0 | F, S, SU |
| Third Semester - First 8 Weeks - Fall | | | | | | |
| BPA 260 (Pastry and Baking Marketing) | BPA 150, BPA 210 | BPA 250 | 2 | 2 | 3.0 | F, S |
| BPA 230 (Chocolate Artistry) | CUL 160 | BPA 230A | 1 | 4 | 3.0 | F, S |
| BPA 230A (Chocolate Artistry Lab) | CUL 160 | BPA 230 | 0 | 2 | 1.0 | F, S |
| WBL 112 (Work-Based Learning I) | Petition-restricted class | Varies | 0 | 20 | 2.0 | F, S, SU |
| Third Semester - Second 8 Weeks - Fall | | | | | | |
| BPA 240 (Plated Desserts) | CUL 260 | None | 1 | 4 | 3.0 | F, S |
| BPA 250 (Dessert/Bread Production) | BPA 150 | BPA 260 | 1 | 8 | 5.0 | F, S |
| WBL 112 (Work-Based Learning I) | Petition-restricted class | Varies | 0 | 20 | 2.0 | F, S, SU |
| General Education – Take Any Semester | | | | | | |
| PSY 118 (Interpersonal Psychology) | None | None | 3 | 0 | 3.0 | F, S, SU |
| ENG 111 (Writing and Inquiry) | DRE 098 | None | 3 | 0 | 3.0 | F, S, SU |
| MAT 110 (Math Measurement & Literacy) | DMA 030 | None | 2 | 2 | 3.0 | F, S, SU |
| ART 131 or HUM 115 (Humanities/Fine Arts Elective) | Varies | Varies | Varies | Varies | 3.0 | F, S, SU |
| ENG 112 (Writing/Research) | ENG 111 | None | 3 | 0 | 3.0 | F, S, SU |

TOTAL GRADUATION REQUIREMENT: 72 SEMESTER CREDIT HOURS

NOTE: Some pre-reqs listed above may not appear in WebAdvisor or in course catalog; however they are required by the department or division. Availability of classes is based on previous academic year and is subject to change.

Baking and Pastry Arts

Overview: The Baking and Pastry Arts curriculum is designed to prepare students with the knowledge and skills required for employment in the baking and pastry industry including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries.

Salary: Salaries can vary based on location, experience, and economy. According to the 2014 Career Focus report, the median salary range falls between \$22,277 and \$42,182.

Employment Companies: Graduates should qualify for entry-level positions such as pastry/bakery assistant, area pastry chef and assistant pastry chef. With experience, advancement opportunities may include pastry chef, cake designer, and bakery manager. This program also provides students with the skills and knowledge to start their own business. We currently have graduates who manage or work at Edible Art Bakery, the Umstead Hotel, Jimmy V's Osteria, The Carolina Inn, and many area country clubs, caterers and bakeries, not to mention several personal bakers in the area. We also have current students placed at Buttercream's Bakery, NC State University, the PNC Arena, and the Raleigh Convention Center, just to name a few.



Certifications: American Culinary Federation certification is available to graduates.

Major Options: AAS (Associate in Applied Science) – Two-year degree; offered during day/evening/online (mixture); major courses begin in fall and spring semesters
Diploma – 2 year program; offered during the day; major courses begin in the fall and spring semesters
Certificate – 1 year program; offered day/evening/online (mixture); major courses begin in the fall and spring semesters

Limited Enrollment: There is currently no waiting list for this program, but it tends to fill rather quickly. Students are encouraged to complete the Admissions process early.

Program Requirements: AAS degree, diploma and certificate require H.S. diploma/GED equivalent and entire placement test.

Course Substitutions: It is the responsibility of the Baking and Pastry Arts department to approve any substitutions. Please contact your department advisor regarding this.

Eligible for Financial Aid: A.A.S. - yes
Diploma – yes
Certificate - yes

Cost: The tuition cost per credit for a N.C. state resident is \$72.00. Additional costs for this program include: college fees, books, uniforms, tools and knives. We anticipate the total cost to be about \$8,500 for the two-year program.

Transfer Schools: Johnson & Wales University (Students are advised to check with the school they want to transfer into to get the latest requirements)

Contact Information: Jeff Hadley, Department Head and Chef Instructor
Student Services Building – Ground Level, Room 28C

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