

BUSINESS & PUBLIC SERVICES TECHNOLOGIES

BAKING & PASTRY ARTS

Baking and Pastry Arts Degree - A55130

-Day Only

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

Course offerings emphasizing practical application, a strong theoretical knowledge base, and professionalism provide the critical competencies to meet industry demands. Course work includes specialty/artisan breads, desserts, pastries, candies, decorative work, high-volume production and food marketing.

Graduates should qualify for entry-level positions, such as pastry/bakery assistant, area pastry chef and assistant pastry chef. American Culinary Federation certification is available to graduates.

Baking and Pastry Arts Diploma - D55130

-Day Only

The Baking and Pastry Arts diploma includes basic and more advanced courses to help prepare students for entry into the baking field or to advance in their current foodservice positions.

Courses address both the art and the science of baking. Students learn basic sanitation, cooking and baking principles, and garnishing and presentation skills. Modern supervision techniques are also studied and practiced. The majority of class time is devoted to actual hands on kitchen skill development.

Baking and Pastry Arts Certificate - C55130A

-Day Only

The Baking and Pastry Arts certificate includes basic courses to help prepare students for entry into the baking field or to advance in their current food service jobs. Course addresses both the art and the science of baking. Students learn basic sanitation, cooking and baking principles, as well as pastry, confection and production baking skills. The majority of class is devoted to actual hands-on baking skill development.

PROGRAM SEQUENCE

First Semester

CUL 110	Sanitation and Safety	2
CUL 140	Culinary Skills I.....	5
CUL 160	Baking I	3
ENG 111	Writing and Inquiry	3
MAT 110	Math Measurement & Literacy	3

Second Semester

BPA 150	Artisan & Specialty Breads.....	4
BPA 210	Cake Design & Decorating.....	3
CUL 260	Baking II	3
CUL 170	Garde-Manger I.....	3

Complete Baking and Pastry Arts Certificate (C55130A)

16 credit hours:

CUL 110, CUL 140, CUL 160, + Choose two of the following courses: BPA 150, BPA 210, or CUL 260

Third Semester

CUL 112	Nutrition for Foodservice	3
HRM 245	Human Resources Management Hosp.....	3
PSY 118	Interpersonal Psychology.....	3

Fourth Semester

BPA 120	Petit Fours & Pastries.....	3
BPA 130	European Cakes & Tortes	3
BPA 220	Confection Artistry	4
WBL 112	Work-Based Learning I.....	2

Fifth Semester

BPA 230	Chocolate Artistry	3
BPA 230A	Chocolate Artistry Lab	1
BPA 240	Plated Desserts	3
BPA 250	Dessert & Bread Production.....	5
BPA 260	Pastry & Baking Marketing	3

Complete Baking & Pastry Arts Diploma (D55130) 44 Credit Hours:

CUL 110, CUL 140, CUL 160, ENG 111, MAT 110, BPA 150, BPA 210, CUL 260, CUL 112 or HRM 245, BPA 120 or BPA 130 or BPA 220, BPA 230, BPA 230A, BPA 250, BPA 220 or BPA 240.

Sixth Semester

ENG 112	Writing/Research in the Disc	3
	Humanities/Fine Arts Elective.....	3

Humanities/Fine Arts Electives

HUM 115	Critical Thinking.....	3
ART 113	Art Methods and Materials.....	3

Graduation Requirements 71 Credit Hours