

BUSINESS & PUBLIC SERVICES TECHNOLOGIES

BAKING & PASTRY ARTS

All core classes are taught in 8 week semesters

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 can learn basic sanitation, cooking and baking principles, along with 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 Certificates

Bread Baker Certificate - C55130B

Confectioner's Certificate - C55130C

Cake Decorator Certificate - C55130D

Baking Fundamentals Certificate - C55130F

-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 can 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 (1st 8 weeks)

CUL 110	Sanitation and Safety	2
CUL 142	Fundamentals of Food	5
CUL 160	Baking I	3

First Semester (2nd 8 weeks)

BPA 120	Petits Fours & Pastries.....	3
CUL 150	Food Science.....	2
CUL 260	Baking II	3

Complete Baking and Pastry Arts Certificate (C55130A)

16 credit hours:

CUL 110, CUL 142, CUL 160, BPA 120 and CUL 260

Second Semester (1st 8 weeks)

CUL 112A	Nutrition for Foodservice Lab	1
CUL 112	Nutrition for Foodservice	3
BPA 210	Cake Design and Decorating	3
BPA 220	Confection Artistry	4

Second Semester (2nd 8 weeks)

BPA 130	European Cakes & Tortes	3
BPA 150	Artisan & Specialty Breads	4
HRM 245	Human Resources Management Hosp	3

Third Semester (1st 8 weeks)

BPA 230	Chocolate Artistry	3
BPA 230A	Chocolate Artistry Lab	1
BPA 260	Pastry & Baking Marketing	3
WBL 132	Work-Based Learning I (16 week course)	2

Third Semester (2nd 8 weeks)

BPA 240	Plated Desserts	3
BPA 250	Dessert & Bread Production	5
WBL 132	Work-Based Learning I (16 week course)	2

General Education Credits (Take Any Semester)

PSY 118	Interpersonal Psychology	3
ENG 111	Writing and Inquiry	3
ENG 112	Writing/Research in the Disc	3
	Humanities/Fine Arts Elective.....	3
MAT 110	Math Measurement & Literacy	3

Humanities/Fine Arts Electives

HUM 115	Critical Thinking	3
ART 131	Drawing I	3

Graduation Requirements 71 Credit Hours