

# Baking and Pastry - Option

## Type

Associate in Applied Science

Baking and Pastry - Option, Associate in Applied Science

The Baking and Pastry Option in Culinary Arts provides students with an opportunity to explore their interest in the pastry field while maintaining fundamental concepts in core culinary courses. Students may use this degree to transfer to a four-year institution.

Students are required to take the Placement Test and, if applicable, complete all mathematics and reading courses, with a C or better, up to and including MATH073-Introduction to Algebra I and ENGL080-Reading and Writing II. General Education courses may be taken as offered during the program.

In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

## Upon completion of this program students will be able to:

- Demonstrate knowledge and professional skills and techniques necessary for entry-level baking and pastry, culinary, and food service management positions;
- Identify and apply sanitation standards for the safe handling of food, beverage, tools and equipment throughout the flow of a foodservice operation in both the front and back of the house;
- Evaluate nutritional content of recipes and/or formulas with the ability to adjust recipes to produce healthier options, based on industry trends and consumers' dietary needs;
- Apply the basic principles and applications of baking & pastry mathematics as they apply to the food service industry;
- Identify and apply basic ingredients, techniques, science and design artistry behind standard baking & pastry/culinary products;
- Communicate effectively, professionally, and respectfully with diverse teams and customers.

(BAKG - Fall 2023)

## General Education Courses

When a course is not specified, refer to the list of approved General Education courses.

### Communication

Course #	Title	Credits
ENGL101	Composition I	3
ENGL102	Composition II	3

### Mathematics-Science-Technology

Course #	Title	Credits
CISM125	Introduction to Computers	3
	General Education Science Course (4 credits)	4

## Social Science

Course #	Title	Credits
	General Education Social Science Course (3 credits)	3

## Humanities

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3

## General Education Elective

Course #	Title	Credits
	General Education Course (3 credits)	3

## Program Courses

Note: In addition to coursework, students are required to complete 400 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP120	Introduction to the Art of Pastry	2
CUBP150	Plated Desserts	2
CUBP160	Baking for Alternative Tastes	1
CUBP210	Advanced Baking Techniques	2
CUBP211	The Art of Bread Making	2
CUBP222	Specialty Cakes	2
CUBP225	Classical Confections	2
CUBP227	Retail Bakery Production & Management	3
CUBP240	Borders, Piping and Runouts	1
CUBP250	Artistry in Chocolate	1
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN175	Nutrition for Culinary Professionals	2
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
	CULN/CUBP Elective(s) (2 credits)	2
	<b>Total Credits</b>	<b>60</b>

### Recommended Sequence of Courses

## First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CUBP101	The Science Behind the Ingredients	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CUBP120	Introduction to the Art of Pastry	2

## Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CUBP211	The Art of Bread Making	2
CUBP150	Plated Desserts	2
CULN113	Fundamentals of Garde Manger	2
CUBP240	Borders, Piping and Runouts	1
CULN114	Purchasing, Inventory and Cost Management	1
CUBP227	Retail Bakery Production & Management	3

## Third Semester

Course #	Title	Credits
ENGL102	Composition II	3
	General Education Science Course (4 credits)	4
CULN175	Nutrition for Culinary Professionals	2
CULN232	Advanced Dining Room	2
CULN235	A la Carte Restaurant Production	2
CUBP160	Baking for Alternative Tastes	1

## Fourth Semester

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3
	General Education Course (3 credits)	3
	General Education Social Science Course (3 credits)	3
	CULN/CUBP Elective(s) (2 credits)	2
CUBP222	Specialty Cakes	2
CUBP225	Classical Confections	2
CUBP250	Artistry in Chocolate	1