

Pastry Arts

Degree Type

Associate in Science

This two-year program prepares students for entry to mid-level employment in a variety of pastry venues. It combines a foundation of pastry and management skills the industry demands. The curriculum incorporates opportunities to learn and work in a student-operated pastry kitchen. Summer employment in pastry arts complements the learning experience. These workplace opportunities provide the student with hands-on knowledge and the benefit of work experience.

Technical Requirements

Pastry Arts candidates must:

- have an understanding and command of the English language.
- be capable of lifting and carrying at least twenty-five pounds unassisted.
- comprehend and use new career terminology.
- understand the necessity for personal hygiene, appearance, and etiquette when interacting with the public and display it for the duration of the school/working hours.
- have the physical and mental ability to satisfy long hours, demands, and stress that embodies the pastry industry.
- must display complete knowledge of all safety rules/regulations in the workplace and fully comply with them.

Pastry Arts is a fast-growing field with tremendous job potential. Quality employees are always in high demand. The Pastry Arts program provides opportunities for fulfilling jobs in all aspects of an exciting and growing industry.

Students who complete the program will:

- Demonstrate knowledge of the pastry kitchen and patisserie operations.
- Produce product, purchase, price and cost goods for profit and sale in a pastry shop.
- Demonstrate a strong foundation in fundamental baking techniques.
- Demonstrate using procedures and terminology in creating formulas from basic ingredients.
- Produce several regional ethnic pastries and desserts from within the United States and internationally.
- Demonstrate the use of the different pieces of equipment in the kitchen.
- Exhibit a strong sense of teamwork.
- Be hired from entry-level to beginning supervisory positions in bakeshops, hotels, and retail establishments.
- Be able to manage, as a baker, a fully functioning pastry kitchen in smaller establishments.
- Show the ability to use technology for the advancement of managerial duties in order to support pastry establishments.
- Apply hospitality laws to any pastry kitchen/dining service venue.
- Demonstrate basic knowledge in advanced pastry methods.
- Display knowledge of nutritional baking and practices.

First Year

Fall Semester

Item #	Title	Class Hours	Lab Hours	Credits
ENGL100L	English Composition	4	0	4
INDL100L	College Essentials	1	0	1
CULA145L	Breads and Rolls	1	5	3
CULA146L	Bakery Production	1	5	3
CULA152L	Sanitation & Safety	3	0	3
Sub-Total Credits		10	10	14

Spring Semester

Item #	Title	Class Hours	Lab Hours	Credits
ENGL124L	Business Communications	3	0	3
CULA147L	Hot and Cold Plated Desserts	1	5	3
CULA148L	Cake Decorating	1	5	3
CULA159L	Cost Control	3	0	3
	Mathematics Elective (3 credits)	3	0	3
Sub-Total Credits		11	10	15

Summer Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA230L	Pastry Arts Cooperative Education	0	9	3
Sub-Total Credits		0	9	3

Second Year

Fall Semester

Item #	Title	Class Hours	Lab Hours	Credits
BIOL127L	Nutrition for Health and Fitness with Laboratory	3	2	4
CULA210L	Nutritional & Alternative Baking	1	5	3
CULA220L	Advanced Cake Decorating	1	5	3
	Liberal Arts Elective	3	0	3
	Social Science Elective	3	0	3
Sub-Total Credits		11	12	16

Spring Semester

Item #	Title	Class Hours	Lab Hours	Credits
CULA149L	Baking and Pastry Technologies	1	5	3
CULA158L	Restaurant Facility & Menu Design	3	0	3
CULA225L	Advanced Pastry and Confections	1	5	3
CULA231L	Pastry Arts Capstone	1	0	1
	Humanities/Fine Arts/Foreign Language Elective	3	0	3
Sub-Total Credits		9	10	13
Total Credits				61