

CERTIFICATE OF ACHIEVEMENT

The Pastry Arts program is a quality, professionally oriented course of study designed for students wishing to enter and/or advance in the field of pastry arts. Students are taught to master the fundamentals and techniques of baking and pastry arts with emphasis on hands-on preparation of breads, cakes and pastries.

STUDENT LEARNING OUTCOMES - *Graduates of this program will have the opportunity to:*

- Demonstrate basic cooking skills including product identification, knife skills, cold food production and cooking skills.
- Demonstrate basic baking skills including production of breads, quick breads, puff pastry, pies, and additional baking skills.
- Produce a variety of decorated restaurant cakes.
- Demonstrate plating techniques for individual restaurant hot and cold dessert preparations.

GENERAL EDUCATION REQUIREMENTS (3 Credits):

	CR	SEMESTER
COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____

SPECIAL PROGRAM REQUIREMENTS (30 Credits):

	CR	SEMESTER
CUL 110 Basic Cookery	4	_____
CUL 125 Principles of Baking	3	_____
CUL 135 Breads of the World	3	_____
CUL 175 Cake Design	3	_____
CUL 225 Advanced Baking	3	_____
CUL 255B Retail Bakery Management	3	_____
CUL 295 Work Experience in Culinary Arts	1	_____
FAB 102 Food Service Sanitation II	2	_____
FAB 160 Hospitality Purchasing	3	_____
FAB 167 Food Service Nutrition	2	_____
HMD 101 Introduction to the Hospitality Industry	3	_____

Computation included in FAB 160
Human Relations included in HMD 101

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Total Credits

Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.

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