

Pastry Arts

ASSOCIATE OF APPLIED SCIENCE DEGREE (AAS)

REQUIRED CREDITS: 67

DEGREE CODE: CULPAS-AAS

DESCRIPTION

This degree is a quality, professional program for students wishing to enter and/or advance in the field of culinary arts. Students are taught to master the fundamentals of cooking with emphasis on hands-on preparation of various cuisines including basic cookery, aromatics, international and French cooking. Students who successfully complete this degree are eligible to apply and receive Certified Culinarian status from the American Culinary Federation.

This program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA), P.O. Box 400, Oxford, MD 21654, telephone: (410) 226-5527, emails: aoc@shoreintercom.net or acpha@atlanticbb.net. Also accredited by the American Culinary Federation (ACF), 180 Center Place Way, St. Augustine, FL 32095, (904) 824-4468 | (800) 624-9458, Fax: (904) 940-0741, www.acfchefs.org.

STUDENT LEARNING OUTCOMES

- Integrate basic cooking skills including: product identification, knife skills, and cold food production.
- Demonstrate baking skills including: variety of breads, puff pastry, cookies, and restaurant quality pastries and decorated cakes.
- Optimize best practices of a retail bakery through the operation of Campus Sweets.
- Enhance chocolate and sugar art techniques in the production of candies and showpieces.
- Practice food service sanitation and nutrition standards.
- Investigate purchasing and receiving practices, standards, and governing regulations for food service operations.
- Explore overall workings, structure of the hospitality industry, and pastry arts through work experience.

PLEASE NOTE - The courses listed below may require a prerequisite or corequisite. Read course descriptions before registering for classes. All MATH and ENG courses numbered 01-99 must be completed before reaching 30 total college-level credits. No course under 100-level counts toward degree completion.

GENERAL EDUCATION REQUIREMENTS (22 CREDITS)

MATHEMATICS (3 credits)

MATH 104B or above (except MATH 122, 123)

ENGLISH COMPOSITION (3-5 credits)

See AAS policy p. 46 for courses

COMMUNICATIONS (3 credits)

BUS 108; COM 101, 102, 215; ENG 102, 114, 205; JOUR 102; THTR 105

HUMAN RELATIONS (3 credits)

Required: MGT 283 Introduction to Human Resources Management

NATURAL SCIENCE (3 credits)

ANTH 102; AST 101 or above; BIOL 101 or above; CHEM 103 or above; EGG 131, 132; ENV; GEOG 103, 104, 117; GEOL 100 or above; PHYS 110 or above

FINE ARTS/HUMANITIES/SOCIAL SCIENCES (3 credits)

AM 145 or above; ANTH 101 or above (except 102); ART 101 or above; ECON 100 or above; ENG 223 or above; GEOG 106; HIST 101 or above; International Languages 101B or above; MUS 101 or above; PHIL 101 or above; PSC 101 or above; PSY 101 or above; SOC 101 or above; THTR 100 or above; WMST 113

U.S. AND NEVADA CONSTITUTIONS (4-6 credits)

See AAS policy p. 47 for courses

SPECIAL PROGRAM REQUIREMENTS (45 CREDITS)

CUL 110	Basic Cookery	4
CUL 125	Principles of Baking	3
CUL 135	Breads of the World	3
CUL 175	Cake Design	3
CUL 215	Plated Desserts	3
CUL 225	Advanced Baking	3
CUL 230	Pastry Arts	3
CUL 255B	Retail Bakery Management	3
CUL 260	Introduction to Chocolate	3
CUL 265	Introduction to Sugar Arts	3
CUL 280B	Principles of Quantity Baking	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

See Degree Plan on next page.

- NOTE**
- Course numbers with the “B” suffix may be non-transferable for a NSHE baccalaureate degree.
 - Course numbers with the “H” suffix are designated Honors-level courses and can be used to fulfill equivalent general education requirements. For more information visit www.csn.edu/honors.
 - In no case, may one course be used to meet more than one requirement except for the Values and Diversity general education requirement (only AA, AS, and AB degrees) which may be used to fulfill the corresponding general education or emphasis requirement.
 - 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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FULL-TIME STUDENT DEGREE PLAN

Plan can be modified to fit the needs of part-time students by adding more semesters.

FIRST SEMESTER	Credits
Complete Mathematics (see courses previous page)	3
Complete AAS English Composition p.46	3-5
CUL 110 Basic Cookery	4
FAB 102 Food Service Sanitation II	2
FAB 167 Food Service Nutrition	2
HMD 101 Introduction to the Hospitality Industry	3
TOTAL CREDITS	17-19

SECOND SEMESTER	Credits
Complete Communications (see courses previous page)	3
Complete Fine Arts/Humanities/Social Science (see courses previous page)	3
CUL 125 Principles of Baking	3
CUL 135 Breads of the World	3
CUL 260 Introduction to Chocolate	3
FAB 160 Hospitality Purchasing	3
TOTAL CREDITS	18

THIRD SEMESTER	Credits
MGT 283 Introduction to Human Resources Management	3
CUL 175 Cake Design	3
CUL 230 Pastry Arts	3
CUL 255B Retail Bakery Management	3
CUL 280B Principles of Quality Baking	3
CUL 295 Work Experience in Culinary Arts	1
TOTAL CREDITS	16

FOURTH SEMESTER	Credits
Complete Natural Science (see courses previous page)	3
Complete AAS US/NV Constitutions p.47	4-6
CUL 215 Plated Desserts	3
CUL 225 Advanced Baking	3
CUL 265 Introduction to Sugar Arts	3
TOTAL CREDITS	16-18

DEGREE PLAN TOTAL CREDITS..... **67-71**

