

Pastry Arts

CERTIFICATE OF ACHIEVEMENT (CoA)

REQUIRED CREDITS: 33

DEGREE CODE: CULPAS-CT

DESCRIPTION

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

- 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 (3 CREDITS)

COMMUNICATIONS (3-5 credits)

BUS 108; COM 101, 102, 215; ENG 100, 101, 102, 107, 113, 114, 205; JOUR 102; THTR 105

SPECIAL PROGRAM REQUIREMENTS (30 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 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

FULL-TIME STUDENT DEGREE PLAN

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

FIRST SEMESTER	Credits
CUL 110 Basic Cookery	4
FAB 102 Food Service Sanitation II	2
FAB 160 Hospitality Purchasing	3
HMD 101 Introduction to the Hospitality Industry	3
TOTAL CREDITS.....	12
SECOND SEMESTER	Credits
Complete Communications (see courses this page)	3-5
CUL 125 Principles of Baking	3
CUL 135 Breads of the World	3
FAB 167 Food Service Nutrition	2
TOTAL CREDITS.....	11-13
THIRD SEMESTER	Credits
CUL 175 Cake Design	3
CUL 225 Advanced Baking	3
CUL 255B Retail Bakery Management	3
CUL 295 Work Experience in Culinary Arts	1
TOTAL CREDITS.....	10
DEGREE PLAN TOTAL CREDITS.....	33-35

- 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.

