

ASSOCIATE OF APPLIED SCIENCE DEGREE (AAS)

This degree is a quality, professionally oriented program for students wishing to enter and/or advance in the field of baking and 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, pastries, desserts, chocolate and sugar art.

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

- Demonstrate proficiency in food service sanitation and nutrition.
- 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 (25 Credits):

SPECIAL PROGRAM REQUIREMENTS (45 Credits):

	CR	SEMESTER
COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____
ENGLISH: ENG 100, 101, 107, 113	3-5	_____
HUMAN RELATIONS: ALS 101, ANTH 101, 112, 201, 205, HIST 105, 106, 107, 150, 151, 210, 247, 260, HMS 130, 135B, 265B, MGT 100B, 283, PHIL 135, PSC 201, PSY 101, 102, 207, 208, 261, SOC	3	_____
MATHEMATICS: MATH 115B, 124	3	_____
SCIENCE: AST, BIOL, CHEM, EGG 131, 132, ENV, GEOG 103, 104, 117, GEOL, HHP 123B, 124B, PHYS	6	_____
FINE ARTS/HUMANITIES/ SOCIAL SCIENCES: AM, ANTH, ART, COM, ECON, ENG 223 or above, GEOG 106 or above, HIST, International Languages, Music, PHIL, PSC, PSY, SOC, THTR, WMST 113	3	_____
U.S. AND NEVADA CONSTITUTIONS: PSC 101 or HIST 101 and HIST 102 or HIST 101 and HIST 217	4-6	_____

	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 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	_____

NOTE: Courses with a B suffix (example - XYZ 123B) may be non-transferable for a NSHE baccalaureate degree.

CULPAS-AAS

70
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.

Guided Pathway
Associate of Applied Science Degree – Pastry Arts
Total Credits – 70 credits

First Semester	Requirement	Credit Hours	Term
Special Program Requirements	CUL 110 Basic Cookery	4	
	FAB 102 Food Service Sanitation II	2	
	FAB 167 Food Service Nutrition	2	
	HMD101 Introduction to the Hospitality Industry	3	
English	ENG 100, 101, 107, 113	3	
Mathematics	Math 115B or 124	3	
	TOTAL	17	
Second semester	Requirement	Credit Hours	Term
Special Program Requirements	CUL 125 Principles of Baking	3	
	CUL 135 Breads of the World	3	
	CUL 260 Introduction to Chocolate	3	
	FAB 160 Hospitality Purchasing	3	
Communications	BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 113, 114, 205, JOUR 102, THTR 105	3	
Fine Arts/Humanities/ Social Sciences	AM, ANTH (except 102), ART, ECON, ENG 223 or above, GEOG 106, 109, HIST, INTERNATIONAL LANGUAGES, MUS, PHIL, PSC, PSY, SOC, THTR, WMST 113	3	
	TOTAL	18	
Third Semester	Requirement	Credit Hours	Term
Special Program Requirements	CUL 175 Cake Design	3	
	CUL 230 Pastry Arts	3	
	CUL 255B Retail Bakery Management	3	
	CUL 295 Work Experience in Culinary Arts	1	
Science	AST, BIOL 101, CHEM, EGG 131, 132, ENV, GEOG 103, 104, 117, GEOL, HHP 123B, 124B, PHYS	6	
	TOTAL	16	
Fourth Semester	Requirement	Credit Hours	Term
Special Program Requirements	CUL 215 Plated Desserts	3	
	CUL 225 Advanced Baking	3	
	CUL 265 Introduction to Sugar Arts	3	
	CUL 280B Principles of Quantity Baking	3	
U.S. and Nevada Constitutions	PSC 101 or HIST 101 or HIST 111, and HIST 102 or HIST 217	4-6	
Human Relations	ALS 101, ANTH 101, 112, 201, 205, HIST 105, 106, 107, 150, 151, 210, 247, 260, HMS 130, 135B, 265B, MGT 100B, MGT 283, PHIL 135, PSC 201, PSY 101, 102, 207, 208, 261, SOC	3	
	TOTAL	19/21	
	TOTAL DEGREE CREDITS	70	