

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

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

CULPAS-CT

33
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
Certificate of Achievement (CA) – Pastry Arts
Total Credits – 33 credits**

First Semester	Requirement	Credit Hours	Term
Basic Cookery	CUL 110	4	
Food Service Sanitation II	FAB 102	2	
Hospitality Purchasing	FAB 160	3	
Introduction to Hospitality Industry	HMD 101	3	
	TOTAL	12	
Second semester	Requirement	Credit Hours	Term
Principles of Baking	CUL 125	3	
Work Experience in Culinary Arts	CUL 295	1	
Food Service Nutrition	FAB 167	2	
Communications	Elective - BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 113, 114, 205, JOUR 102, THTR 105	3	
	TOTAL	9	
Third Semester	Requirement	Credit Hours	Term
Breads of the World	CUL 135	3	
Cake Design	CUL 175	3	
Advanced Baking	CUL 225	3	
Retail Bakery Management	CUL 255B	3	
	TOTAL	12	
	CERTIFICATE TOTAL	33	