

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):

| | 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 | _____ |

SPECIAL PROGRAM REQUIREMENTS (45 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 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 | _____ |

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.