

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:	3-5	_____
BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105		

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

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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Total Credits