

CULINARY ARTS: PROFESSIONAL BAKING AND PASTRY (A.S.)

ASSOCIATE OF SCIENCE

The Professional Baking and Pastry program offers an in-depth, hands-on learning curriculum where students gain both foundational knowledge and practical experience through the program's technical facilities. It covers a broad variety of topics ranging from bread and pastries to cake and chocolate.

Program Student Learning Outcomes

- Demonstrate the proper application of baking and pastry techniques for a variety of baked/pastry food items.
- Apply techniques to ensure the safe handling and storage of food and kitchen equipment.
- Operate both independently and as a team member in a professional kitchen environment.
- Upon completing this program, students will be able to demonstrate managerial skills in the food service industry.

Program Requirements

| Code Number | Course Title | Units |
|-------------------------|--|-----------|
| Required Courses | | |
| CA 101 | Introduction to Food Service, Safety, and Sanitation | 2.0 |
| CA 120 | Introduction to the Hospitality Industry | 3.0 |
| CA 180 | Introduction to Baking Skills | 4.0 |
| CA 181 | Professional Baking and Pastry Production I | 5.0 |
| CA 182 | Professional Baking and Pastry Production II | 5.0 |
| CA 240 | Human Relations in Hospitality | 3.0 |
| Total Units | | 22 |

ASSOCIATE OF SCIENCE DEGREE REQUIREMENTS

Completion of a minimum of 60 semester units to include

1. the courses listed above,
2. the general education requirements, and
3. a grade of "C" or better in all courses required by major.

Additional Expenses

Students will be required to purchase a baking kit and two sets of uniforms from our approved vendor

Career Opportunities: Employment as a professional baker, pastry chef, pastry cook, or specialty baker.