

## PROGRAMS

### BAKING AND PASTRY ARTS (A55130)

This Baking and Pastry Arts Curriculum is designed to provide students with the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries, and/or further academic studies.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Course work includes specialty/artisanal breads, desserts/pastries, decorative work, high-volume production, and food marketing.

Graduates should qualify for entry-level positions, such as pastry/bakery assistant, area pastry chef and assistant pastry chef. American Culinary Federation certification may be available to graduates.

#### Associate in Applied Science Degree Program

|                          |                                     | Course Hours Per Week |           | Semester Hours |
|--------------------------|-------------------------------------|-----------------------|-----------|----------------|
| First Semester (Fall)    |                                     | Class                 | Lab       | Credit         |
| ACA-115                  | Success & Study Skills              | 0                     | 2         | 1              |
| CUL-110                  | Sanitation & Safety                 | 2                     | 0         | 2              |
| CUL-110A                 | Sanitation & Safety Lab             | 0                     | 2         | 1              |
| CUL-135                  | Food & Beverage Service             | 2                     | 0         | 2              |
| CUL-135A                 | Food & Beverage Serv Lab            | 0                     | 2         | 1              |
| CUL-140                  | Culinary Skills I                   | 2                     | 6         | 5              |
| CUL-160                  | Baking I                            | 1                     | 4         | 3              |
| <b>Credit Hours</b>      |                                     | <b>7</b>              | <b>16</b> | <b>15</b>      |
| Second Semester (Spring) |                                     |                       |           |                |
| BPA-150                  | Artisan & Specialty Bread           | 1                     | 6         | 4              |
| BPA-165                  | Hot and Cold Desserts               | 1                     | 4         | 3              |
| CUL-112                  | Nutrition for Foodservice           | 3                     | 0         | 3              |
| CUL-170                  | Garde Manger I                      | 1                     | 4         | 3              |
| ENG-111                  | Writing and Inquiry                 | 3                     | 0         | 3              |
| <b>Credit Hours</b>      |                                     | <b>9</b>              | <b>14</b> | <b>16</b>      |
| Third Semester (Summer)  |                                     |                       |           |                |
| BPA-130                  | European Cakes and Tortes           | 1                     | 4         | 3              |
| ENG-112 or               | Writing/Research in the Disc or     |                       |           |                |
| ENG-114                  | Prof Research & Reporting           | 3                     | 0         | 3              |
| ***                      | Social/Behavioral Sciences Elective | 3                     | 0         | 3              |
| <b>Credit Hours</b>      |                                     | <b>7</b>              | <b>4</b>  | <b>9</b>       |
| Fourth Semester (Fall)   |                                     |                       |           |                |

|         |                                   | Course Hours Per Week |              | Semester Hours |
|---------|-----------------------------------|-----------------------|--------------|----------------|
| BPA-120 | Petit Fours & Pastries            | 1                     | 4            | 3              |
| BPA-210 | Cake Design & Decorating          | 1                     | 4            | 3              |
| BPA-250 | Dessert/Bread Production          | 1                     | 8            | 5              |
| MAT***  | MAT-110 or higher                 | 2-3                   | 2            | 3-4            |
| WBL***  | WBL-111 or take WBL-132 in SPRING | 0                     | 0-10         | 1-0            |
|         | <b>Credit Hours</b>               | <b>5-6</b>            | <b>18-28</b> | <b>15</b>      |

#### Fifth Semester (Spring)

|  |                                       |           |              |              |
|--|---------------------------------------|-----------|--------------|--------------|
| BPA-212                                      | Adv. Cake Design & Decorating         | 1         | 4            | 3            |
| BPA-260                                      | Pastry & Baking Marketing             | 2         | 2            | 3            |
| CUL-120                                      | Purchasing                            | 2         | 0            | 2            |
| HRM-245                                      | Human Resource Mgmt-Hosp              | 3         | 0            | 3            |
| WBL***                                       | WBL-131 (if WBL-111 taken) or WBL-132 | 0         | 10-20        | 1-2          |
| ***  | Humanities/Fine Arts Elective         | 3         | 0            | 3            |
|  | <b>Credit Hours</b>                   | <b>11</b> | <b>16-26</b> | <b>15-16</b> |
| Total Required Minimum Semester Hours Credit |                                       |           |              | 70           |

[View Catalog Archives](#)

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