

PROGRAMS

BAKING AND PASTRY ARTS

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
Credit Hours		7	16	15
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
Credit Hours		9	14	16
Third Semester (Summer)				
BPA-130	European Cakes and Tortes	1	4	3
ENG-112 or ENG-114	Writing/Research in the Disc or Prof Research & Reporting	3	0	3
***	Social/Behavioral Sciences Elective	3	0	3
Credit Hours		7	4	9
Fourth Semester (Fall)				

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		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
Credit Hours		5-6	18-28	15

Fifth Semester (Spring)

BPA-220	Confection Artistry	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
Credit Hours		11	16-26	15-16
Total Required Minimum Semester Hours Credit				70

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Professor Martin Brunner, Baking and Pastry Arts Coordinator

113 Little Hall

910.695.3932

brunnerm@sandhills.edu