

# 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

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