

# PASTRY BAKING

Certificate Program

**LENGTH:** Three Semesters

**PURPOSE:** This program is designed to provide training and development of competencies for students enrolled in the program to comply with guidelines as set by the American Culinary Federation.

**AREA I ..... WRITTEN COMPOSITION ..... 3 SH**

ENG 101..... English Composition I ..... 3

**AREA II ..... HUMANITIES AND FINE ARTS ..... 3 SH**

SPH 107..... Fundamentals of Public Speaking ..... 3

**AREA III ..... NATURAL SCIENCE AND MATHEMATICS ..... 6 SH**

CIS 146..... Microcomputer Applications ..... 3

MTH 116 or higher..... Mathematical Applications or higher ..... 3

**AREA IV ..... HISTORY, SOCIAL, AND BEHAVIORAL SCIENCES ..... 0 SH**

**AREA V ..... PRE-PROFESSIONAL, MAJOR, AND ELECTIVE COURSES ..... 36 SH**

CUA 101..... Introduction to Hospitality Profession ..... 3

CUA 111..... Foundations in Nutrition ..... 3

CUA 116..... Sanitation and Safety ..... 3

CUA 125 or..... Food Preparation or ..... 5

CUA 110 & CUA 120..... Basic Food Preparations and Lab

PAS 100..... Fundamentals of Baking ..... 4

PAS 173..... Pastries I..... 3

PAS 208..... Advanced Baking..... 3

Elective..... HMM Elective..... 3

Electives..... PAS Elective (on advisement) ..... 9

**Total Hours ..... 48 SH**

This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in this program will transfer to four-year institutions, this program is not designed to be a transfer program of study; therefore, it is not subject to the terms and conditions of STARS.