

## Culinary Arts

### Baking and Pastry Skills Studies

STANTON CAMPUS

Fall 2022

*This program is designed specifically for industry professionals and students that are employed or plan to be employed in the hospitality industry as a pastry cook and desire to further their education and begin the advancement to a supervisory position. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary Federation to begin the certification process.*

#### PROGRAM SPECIFIC ADVISEMENT STATEMENT

Courses - Semester 1	Credits	Lecture	Lab
<a href="#">SSC 100 - First Year Seminar</a>	1	1	0
<a href="#">CUL 119 - Food Safety and Sanitation</a>	2	2	0
<a href="#">CUL 121 - Food Prep I</a>	4	3	4
<a href="#">MAT 152 - Quantitative Reasoning</a>	3	3	
<a href="#">ENG 101 - Composition I</a>	3	3	0
Courses - Semester 2	Credits	Lecture	Lab
<a href="#">CUL 112 - Cake Decorating</a>	2	1	3
<a href="#">ENG 102 - Composition II</a>	3	3	0
<a href="#">SCI 141 - Nutrition in the Culinary Fld</a>	2	2	0
Courses - Semester 3	Credits	Lecture	Lab
<a href="#">HRI 212 - Food/Beverage Cost Control</a>	3	3	0
<a href="#">CUL 261 - Baking</a>	4	3	4
<a href="#">MGT 248 - Culinary Supervisory Developmnt</a>	3	3	0
Courses - Semester 4	Credits	Lecture	Lab
<a href="#">COM 111 - Human Communications</a>	3	3	0
<a href="#">CUL 262 - Pastry</a>	4	3	4

*To complete program requirements, you must pass the above courses and earn at least **37 credits**. The number of courses and credits required for graduation may be more depending on college readiness and the elective courses offered in your program major (if electives are a part of the program).*