



DEGREE CODES:

AAS 0365
AC 0366
BC 0367

PATHWAY: Baking and Pastry Arts

Visit your College Advisor, ccc.edu, or your college's Transfer Center for more information.

This is an **example course sequence** for students interested in earning a degree in Baking and Pastry Arts. If this pathway is followed as outlined, you will earn a Basic Certificate (BC), an Advanced Certificate (AC) and Associate in Applied Science (AAS) degree in Baking and Pastry Arts. It does not represent a contract, nor does it guarantee course availability. One course will satisfy the Human Diversity (HD) requirement, and is labeled with an (HD) in the sequence below.

The AAS degree program in Baking and Pastry Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of Baking and Pastry production in a commercial bakeshop environment. This program includes production for restaurant and bakeshop sales, offering the student real-world experience in the field.

Choose your courses with your College Advisor.

Student must be eligible for English 100, Reading 125, and Mathematics 98 to begin core curriculum classes.

Communications and mathematics pre-credit requirements. Placements based on current placement instrument, ACT or department chair recommendation.			College-level courses that can be taken while in pre-credit courses.
ENGLISH PLACEMENT	READING PLACEMENT	MATHEMATICS PLACEMENT	GENERAL EDUCATION COURSES
<input type="checkbox"/> ESL/FS Writing	<input type="checkbox"/> ESL/FS Reading	<input type="checkbox"/> FS Mathematics I	<input type="checkbox"/> Humanities: Africana Studies 101
<input type="checkbox"/> ESL/English 98	<input type="checkbox"/> ESL/Reading 99	<input type="checkbox"/> FS Mathematics II	<input type="checkbox"/> Physical & Life Sciences: Biology 107, Environmental Technology 107
<input type="checkbox"/> ESL 99	<input type="checkbox"/> ESL Reading 100	<input type="checkbox"/> Mathematics 98	
<input type="checkbox"/> ESL/English 100	<input type="checkbox"/> Reading 125	<input type="checkbox"/> Mathematics 99	

SEMESTER-BY-SEMESTER PROGRAM PLAN FOR FULL-TIME STUDENTS

All plans can be modified to fit the needs of part-time students by adding more semesters.

D	AC	BC	SEMESTER 1	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	Baking and Pastry 765—Introduction to Baking (3)	<i>Required Program Core</i>	COMPLETION of Basic Certificate in Baking and Pastry Arts DO THIS —Meet with advisor to discuss academic goals and plan coursework DO THIS —Meet with Culinary Department to prepare for entry into Baking and Pastry Program
•	•	•	Baking and Pastry 766—Baking Safety and Sanitation (2)	<i>Required Program Core</i>	
•	•	•	Baking and Pastry 767—Baking Techniques (3)	<i>Required Program Core</i>	
•	•	•	Baking and Pastry 768—Pastry Techniques (3)	<i>Required Program Core</i>	
•	•	•	Baking and Pastry 769—Cookies and Tarts (3)	<i>Required Program Core</i>	

14 CREDIT HOURS

D	AC	BC	SEMESTER 2	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	Baking and Pastry 770—Basic and Classical Cakes (3)	<i>Required Program Core</i>	ALMOST halfway through Associate in Applied Science degree DO THIS —Meet with advisor to confirm plans
•	•	•	Baking and Pastry 771—Special Occasion Cakes (3)	<i>Required Program Core</i>	
•	•	•	Baking and Pastry 772—Individual Pastries (3)	<i>Required Program Core</i>	
•	•	•	Baking and Pastry 773—Confectionery Arts (3)	<i>Required Program Core</i>	
•	•	•	English 101—Composition I (3)	<i>Communications</i>	

15 CREDIT HOURS

D	AC	BC	SEMESTER 3	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	Baking and Pastry 774—Hearth Breads and Rolls (4)	<i>Required Program Core</i>	DO THIS —Go to Career Center to explore both continued education and employment options DO THIS —Mid-term check-in with advisor
•	•	•	Baking and Pastry 775—Specialty Breads and Rolls (4)	<i>Required Program Core</i>	
•	•	•	Baking and Pastry 776—Advanced Baking Principles (3)	<i>Required Program Core</i>	
•	•	•	Biology 107—Nutrition/Consumer Education (3)	<i>Mathematics/Science</i>	
•	•	•	Fine Arts & Humanities course (3)	<i>Fine Arts & Humanities (HD)</i>	

17 CREDIT HOURS

D	AC	BC	SEMESTER 4	CATEGORY	ACHIEVEMENTS & NEXT ACTIONS
•	•	•	Baking and Pastry 777—Chocolate and Confections (3)	<i>Required Program Core</i>	COMPLETION of Advanced Certificate in Baking and Pastry Arts COMPLETION of Associate in Applied Science degree in Baking and Pastry Arts
•	•	•	Baking and Pastry 778—Contemporary Desserts (6)	<i>Required Program Core</i>	
•	•	•	Social & Behavioral Sciences course (3)	<i>Social & Behavioral Sciences</i>	
•	•	•	Fine Arts & Humanities course (3)	<i>Fine Arts & Humanities</i>	

15 CREDIT HOURS

DEGREE MINIMUM: 61 CREDIT HOURS // PATHWAY TOTAL: 61 CREDIT HOURS

D = DEGREE // AC = ADVANCED CERTIFICATE // BC = BASIC CERTIFICATE

Programs offered at:



This program is offered through the Washburne Culinary & Hospitality Institute at Kennedy-King College.