

2017 - 2018 Baking and Pastry Associate of Applied Science Degree

Fall Year 1	Courses	Credit Hours	
BAK 1010 (8 weeks)	Baking Science	1	15
CUL 1010 (8 weeks)	Sustainability in the Food Service Industry	1	
CUL 1150 (16 weeks)	Culinary Mathematics	3	
CUL 1310 (8 weeks)	Food Safety and Sanitation	1	
ENG 1010 (16 weeks)	College Composition I	3	
PSY 1010 (16 weeks)	Human Relations	3	
SPK 2010 (16 Weeks)	Oral Communication	3	
Spring Year 1	Courses	Credit Hours	
BAK 1110 (8 weeks)	Baking fundamentals	4	15
BAK 1210 (8 weeks)	Nutritional Baking	4	
CUL 2210 (8 weeks)	Purchasing and Product Identification	4	
ENG 1020 (16 weeks)	College Composition II	3	
Fall Year 2	Courses	Credit Hours	
BAK 1310 (8 weeks)	Classic Pastry Fundamentals	4	15
BAK 1410 (8 weeks)	Petit Four and Plated Desserts	4	
BAK 1510 (8 weeks)	Chocolate and Confections	4	
FBM 2210 (16 weeks)	Menu Planning and Analysis	3	
Spring Year 2	Courses	Credit Hours	
BAK 1610 (8 weeks)	Showpiece and Specialty Cake Design	4	15
BAK 1710 (8 weeks)	Café and Bakery Operations	4	
CUL 1110 (8 weeks)	Food Service Career Skills	1	
FBM 2410 (16 weeks)	Food and Beverage Management	3	
WRKCM 2010 (8 weeks)	Work Experience	3	
Program Total			60