



2018 - 2019 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 Math	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 Fours 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