

# BAKING AND PASTRY (AS DEGREE S0456)

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## Business Division Degree S0456

The Baking and Pastry Degree program prepares students for career opportunities in bakeries, restaurants, catering, hotels, and other food service businesses. Students gain practical training in the use of commercial equipment and acquire the skills necessary to be successful in the field of baking such as: production baking, candy making, specialty cakes, plated desserts and artisan breads, menu development, portion control, and cost control. Students who successfully complete the requirements for this degree will earn the Food Production Manager Certification. The program combines management theory and practical application of skills and abilities, preparing them to meet the needs of employers.

## Required Courses

Course Prefix	Course Name	Units
CUL 101	Professional Cooking Foundations	3
CUL 102	Professional Cooking I	3
CUL 105	Baking and Pastry I	3
CUL 106	Baking and Pastry II	3
CUL 116	World Baking	3
CUL 117	Artisan Bread	3
HRM 52	Food Safety and Sanitation	2
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 61	Menu Planning	3
<b>Restaurant Series</b>		
CUL 91	Culinary Work Experience	5
CUL 114	Dining Room Service Management	3
CUL 115	Restaurant Operations	3
<b>Required Electives</b>		
Choose 3 units from the following:		3
CUL 111	Exploring Beverages	
CUL 118	Specialty Cakes	
HRM 62	Event Planning and Catering	
HRM 72	Hospitality Purchasing and Procurement	
<b>Total Units</b>		<b>43</b>

## Program Learning Outcomes

Review [Student Learning Outcomes \(SLOs\)](#) for this program.