

BAKING AND PASTRY ARTS, A.A.S.

The **Baking and Pastry Arts degree** provides fundamental skills in baking and pastry arts. Students are employable in hospitality industry in the areas of baking and pastry. This degree requires a minimum of 64 credits in program requirements, program electives and general education as listed below.

For more information about Culinary Arts, please visit the program of study page (<http://www.cod.edu/culinary/>).

Degree Requirements

Field of Study Code: CULIN.AAS.BAKE

Code	Title	Credits
Program Requirements		
CULIN 1103	Fast Casual Dining Operations	2
CULIN 1108	Culinary Measurements & Conversions	2
CULIN 1109	Culinary and Baking Nutrition	1
CULIN 1120	Sanitation	1
CULIN 1170	Baking Science and Techniques	2
CULIN 1171	Baking Fundamentals	3
CULIN 1172	Pastry Fundamentals	3
CULIN 1173	Concept Development for Bakeries	2
CULIN 1174	Cake Decorating Foundations	2
CULIN 1175	Specialty Baking	3
CULIN 2152	Food, Beverage and Equipment Purchasing	3
CULIN 2176	Intermediate Baking & Pastry Production	4
CULIN 2177	Advanced Baking & Pastry Production	4
CULIN 2863	Internship (Career & Technical Ed)	3
HOSP 1100	Introduction to the Hospitality Industry	3
HOSP 1121	Supervision in the Hospitality Industry	3
Program Electives		
Select five credits from any course in the Culinary Arts or Hospitality & Tourism program to satisfy this elective credit ¹		5
General Education		
Select 18 to 22 credits ¹		18-22
Total Credits		64-68

¹ In addition to the courses listed above.

General Education Requirements

For general education requirements for the AAS degree, please visit the AAS degree catalog page (<https://catalog.cod.edu/associate-degree-programs/associate-applied-science-degree/>).

Suggested Semester Sequence

Course	Title	Credits
First Semester		
ENGLI 1101	English Composition I	3
HOSP 1100	Introduction to the Hospitality Industry	3
CULIN 1108	Culinary Measurements & Conversions	2
CULIN 1120	Sanitation ¹	1

CULIN 1170	Baking Science and Techniques ¹	2
CULIN 1171	Baking Fundamentals ¹	3
Credits		14

Second Semester

GEN ED	Mathematics	3
GEN ED	Physical & Life Science	3-5
CULIN 1103	Fast Casual Dining Operations ¹	2
CULIN 1109	Culinary and Baking Nutrition	1
CULIN 1172	Pastry Fundamentals ¹	3
CULIN 1174	Cake Decorating Foundations	2
Credits		14-16

Summer Semester

CULIN 2860	Internship (Career & Technical Ed) ¹	3
SPEEC 1100	Fundamentals of Speech Communication	3
Credits		6

Third Semester

GEN ED	Social & Behavioral Science	3
CULIN 1173	Concept Development for Bakeries ¹	2
CULIN 1175	Specialty Baking	3
CULIN 2152	Food, Beverage and Equipment Purchasing	3
CULIN 2176	Intermediate Baking & Pastry Production ¹	4
Credits		15

Fourth Semester

GEN ED	Humanities & Fine Arts	3
CULIN 2177	Advanced Baking & Pastry Production ¹	4
ELECTIVE	Program Elective	2-4
ELECTIVE	Program Elective	2-4
HOSP 1121	Supervision in the Hospitality Industry	3
Credits		14-18
Total Credits		63-69

¹ Course has a prerequisite or concurrent enrollment.

Program Milestones

First Semester

- Consider joining or visiting with a professional, cultural or interest-based Student Club (http://cod.edu/student_life/clubs_org/).

Second Semester

- If you have not done so yet this semester, it is important to make an appointment with a Faculty or Program Advisor (https://cod.edu/academics/programs/culinary/baking_pastry_arts/faculty.aspx) to discuss your future academic progress.

This page lists programs related to one another.

- Baking and Pastry Arts, Certificate (<https://catalog.cod.edu/programs-study/culinary-arts/baking-pastry-arts-certificate/>)
- Culinary Arts, A.A.S. (<https://catalog.cod.edu/programs-study/culinary-arts/culinary-arts-aas/>)
- Culinary Arts, Certificate (<https://catalog.cod.edu/programs-study/culinary-arts/culinary-arts-certificate/>)
- Culinology and Food Science, A.A.S. (<https://catalog.cod.edu/programs-study/culinary-arts/culinology-food-science-aas/>)