

BAKING AND PASTRY ARTS, A.A.S.

The **Baking and Pastry Arts degree** provides an education and hands-on training in the fundamental skills necessary for a career and mobility in the baking and pastry industry. This degree requires a minimum of 62 credits in program requirements, program electives, and general education, as listed below.

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

Degree Requirements

Field of Study Code: CULIN.AAS.BAKE

Code	Title	Credits
Program Requirements		
HOSP 1100	Introduction to the Hospitality Industry	3
CULIN 1120	Sanitation	1
CULIN 1108	Culinary Measurements & Conversions	2
CULIN 1170	Baking Science and Techniques	2
CULIN 1171	Baking Fundamentals	3
CULIN 1101	Introduction to Culinary Arts	3
CULIN 1109	Culinary and Baking Nutrition	1
CULIN 1172	Pastry Fundamentals	3
CULIN 1175	Specialty Baking	3
CULIN 1103	Fast Casual Dining Operations	2
CULIN 1174	Cake Formula and Decorating Foundations	3
HOSP 1121	Supervision in the Hospitality Industry	3
CULIN 2152	Food, Beverage, and Equipment Purchasing	2
CULIN 2176	Intermediate Baking and Pastry	4
CULIN 1173	Foodtrepreneurship	2
CULIN 2177	Advanced Baking & Pastry Restaurant Production	4
Program Electives		
Select five credits from the following courses to satisfy this elective credit: ¹		5
CULIN 1190	Food & Wine Passport	
CULIN 2178	Artistic Chocolate and Sugar	
CULIN 2179	Artisan Bread and Viennoiserie	
CULIN 2180	Cake Decorating Techniques	
CULIN 2863	Internship (Career & Technical Ed)	
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 A.A.S. degree, please visit the A.A.S. degree catalog page (<https://catalog.cod.edu/associate-degree-programs/associate-applied-science-degree/>).