

Baking & Pastry Arts

Career Certificate



Technical Certificate



Associate of Applied Science



Term	Class	Credits	Class	Credits	Class	Credits	Credential Earned
Term 1	HOSP 101	2	HOSP 105	3	HOSP 104	3	Credential Earned: ServSafe Food Protection Manager Certification
Term 2	HOSP 108	3	HOSP 213	3	HOSP 113	2	Credential Earned: NRAEF ManageFirst Certificate Hospitality HR Mgmt. and Supervision.
Term 3	IVYT 111	1	ENGL 111	3	HOSP 208	3	Credential Earned: Career Certificate for Baking & Pastry Arts, which Leads to Certified Pastry Culinarian certification with ACF
Term 4	MATH 123	3	HOSP 111	3	HOSP 209	3	Credential Earned: Technical Certificate for Baking & Pastry Arts
Term 5	HOSP 102	3	HOSP 207	3	COMM 101 or 102	3	Credential Earned: NRAEF ManageFirst Certificate in Customer Service & ServSafe Alcohol certification
Term 6	HOSP 232	3	HOSP 201	3	Science Elective	3	Credential Earned: NRAEF ManageFirst Certificate in Purchasing & NRAEF ManageFirst Certificate in Controlling Foodservice Costs
Term 7	HOSP 203	3	Social and Behavioral or Humanistic Ways of Knowing Elective			3	
Term 8	HOSP 230 or 270	3	HOSP 280	1			Credential Earned: AAS Hospitality Administration- Baking & Pastry Arts, NRAEF ManageFirst Certificate in Hospitality and Restaurant Mgmt. & NRAEF ManageFirst Manage First Professional Credential with NRAEF ManageFirst certificates and 800 industry experience

General Education Core— 16 Credits		Credits	Grade	Prerequisites
IVYT 116	Student Success	1		None
COMM 101 OR COMM 102	Fundamentals of Public Speaking OR Intro to Interpersonal Communication	3		ENGL 093 and 083/ENGL 095
ENGL 111	English Composition	3		ENGL 093 and 083/ENG1 095
MATH 123	Quantitative Reasoning or higher	3		MATH 080 (co-req) or competency
xxxx xxx	Scientific Ways of Knowing Elective	3		See appropriate course description
xxxx xxx	Social & Behavioral Ways of Knowing Elective OR Humanistic and Artistic Ways of Knowing Elective	3		See appropriate course description

Professional/technical Core — 44 Credits		Credits	Grade	Prerequisites
HOSP 101	Sanitation and Safety	2		ENGL 093 and 083/ENGL 095
HOSP 102	Basic Food Theory and Skills	3		HOSP 101 (co-req)
HOSP 104	Nutrition for Culinary Arts	3		ENGL 093 and 083/ENGL 095
HOSP 105	Introduction to Baking	3		HOSP 101 (co-req)
HOSP 108	Human Relations Management	2		ENGL 093 and 083/ENGL 095
HOSP 111	Yeast Breads	3		HOSP 105
HOSP 113	Baking Science	3		HOSP 105
HOSP 201	Hospitality Purchasing & Cost Control	3		HOSP 102, MATH
HOSP 203	Menu and Business Development	3		HOSP 201
HOSP 207	Customer Service	3		HOSP 101, HOSP 102
HOSP 208	Cakes, Icings, and Fillings	3		HOSP 105
HOSP 209	Advanced Decorating and Candies	3		HOSP 208
HOSP 213	Classical Pastries and Chocolates	3		HOSP 105
HOSP 232	Plated Dessert & Pastry Salon	3		HOSP 209
HOSP 230 OR HOSP 270	Wedding Cake Production I Bakery Merchandising	3		HOSP 208 OR HOSP 209
HOSP 280	Externship	1		Program advisor approval

Total Required Credits 60