**Curriculum Description**

This curriculum is designed to provide students with the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries, and/or further academic studies.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Course work includes specialty/artisanal breads, desserts/pastries, decorative work, high-volume production and food marketing.

Graduates should qualify for entry-level positions, such as pastry/bakery assistant, area pastry chef and assistant pastry chef. American Culinary Federation certification may be available to graduates.

**Curriculum Requirements***

*for associate degree, diploma, and certificate programs in accordance with 1D SBCCC 400.97 (3)*

I. **General Education.** Degree programs must contain a minimum of 15 semester hours including at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural sciences/mathematics. Degree programs must contain a minimum of 6 semester hours of communications. Diploma programs must contain a minimum of 6 semester hours of general education; 3 semester hours must be in communications. General education is optional in certificate programs.

II. **Major Hours.** AAS, diploma, and certificate programs must include courses which offer specific job knowledge and skills. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit. (*See second page for additional information.*)

III. **Other Required Hours.** A college may include courses to meet graduation or local employer requirements in a certificate, diploma, or associate in applied science program. These curriculum courses shall be selected from the Combined Course Library and must be approved by the System Office prior to implementation. Restricted, unique, or free elective courses may not be included as other required hours.

<table>
<thead>
<tr>
<th>Minimum General Education Hours</th>
<th>AAS</th>
<th>Diploma</th>
<th>Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum Major Hours</td>
<td>49</td>
<td>30</td>
<td>12</td>
</tr>
<tr>
<td>Other Required Hours</td>
<td>0-7</td>
<td>0-4</td>
<td>0-1</td>
</tr>
<tr>
<td>Total Semester Hours Credit in Program</td>
<td>64-76</td>
<td>36-48</td>
<td>12-18</td>
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</table>

*Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.*
Major Hours

[ref. 1D SBCCC 400.97 (3)]

A. **Core.** The subject/course core is comprised of subject areas and/or specific courses which are required for each curriculum program. A diploma program offered under an approved AAS program standard or a certificate which is the highest credential level awarded under an approved AAS program standard must include a minimum of 12 semester hours credit derived from the subject/course core of the AAS program.

B. **Concentration (if applicable).** A concentration of study must include a minimum of 12 semester hours credit from required subjects and/or courses. The majority of the course credit hours are unique to the concentration. The required subjects and/or courses that make up the concentration of study are in addition to the required subject/course core.

C. **Other Major Hours.** Other major hours must be selected from prefixes listed on the curriculum standard. A maximum of 9 semester hours credit may be selected from any prefix listed, with the exception of prefixes listed in the core or concentration. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit.

### Baking and Pastry Arts A55130

<table>
<thead>
<tr>
<th>Minimum Major Hours Required</th>
<th>AAS</th>
<th>Diploma</th>
<th>Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. <strong>CORE</strong> Courses required for diploma are designated with *</td>
<td>25 SHC</td>
<td>13 SHC</td>
<td></td>
</tr>
</tbody>
</table>

**Required Courses:**
- BPA 150 Artisan & Specialty Breads 4 SHC
- BPA 210 Cake Design & Decorating 3 SHC
- BPA 250 Dessert/Bread Production 5 SHC
- BPA 260 Pastry & Baking Marketing 3 SHC
- CUL 110 Sanitation & Safety 2 SHC
- CUL 160 Baking I 3 SHC
- HRM 245 Human Resource Mgmt-Hosp 3 SHC

**Required Subject Areas:**
Work-Based Learning. Select one or two of the following:

*Select two of the following (2 SHC):*
- WBL 111 Work-Based Learning I 1 SHC
- WBL 121 Work-Based Learning II 1 SHC
- WBL 131 Work-Based Learning III 1 SHC
- WBL 211 Work-Based Learning IV 1 SHC
- WBL 221 Work-Based Learning V 1 SHC
- WBL 231 Work-Based Learning VI 1 SHC

*OR*

*Select one of the following:
- WBL 112 Work-Based Learning I 2 SHC
- WBL 122 Work-Based Learning II 2 SHC
- WBL 132 Work-Based Learning III 2 SHC
- WBL 212 Work-Based Learning IV 2 SHC
- WBL 222 Work-Based Learning V 2 SHC
- WBL 232 Work-Based Learning VI 2 SHC

B. **CONCENTRATION (Not applicable)**

C. **OTHER MAJOR HOURS** To be selected from the following prefixes:
ACC, ART, BPA, BUS, CIS, CSC, CUL, ENT, ETR, FST, HOR, HRM, ISC, NUT, OMT, OST, RSM, SST, TAT, and WBL

*Up to three semester hour credits may be selected from the following prefixes: ARA, ASL, CHI, FRE, GER, ITA, JPN, LAT, POR, RUS and SPA.*