

# CURRICULUM STANDARD

*Effective Term*  
Fall 2014  
[2014\*03]

Curriculum Program Title	<b>Baking and Pastry Arts</b>	Program Code	<b>A55130</b>
Concentration	<b>(not applicable)</b>	CIP Code	<b>12.0501</b>

## ***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 400.10]***

- 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.

	<b>AAS</b>	<b>Diploma</b>	<b>Certificate</b>
Minimum General Education Hours	15	6	0
Minimum Major Hours	49	30	12
Other Required Hours	0-7	0-4	0-1
<b>Total Semester Hours Credit in Program</b>	<b>64-76</b>	<b>36-48</b>	<b>12-18</b>

\*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

- 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 of 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

	AAS	Diploma	Certificate																																																																																												
<b>Minimum Major Hours Required</b>	<b>49 SHC</b>	<b>30 SHC</b>	<b>12 SHC</b>																																																																																												
<b>A. CORE</b> <i>Courses required for diploma are designated with *</i> <b>Required Courses:</b> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;">BPA</td> <td style="width: 10%;">150</td> <td style="width: 60%;">Artisan &amp; Specialty Breads</td> <td style="width: 20%; text-align: right;">4 SHC</td> </tr> <tr> <td>*</td> <td>BPA</td> <td>210</td> <td>Cake Design &amp; Decorating</td> <td style="text-align: right;">3 SHC</td> </tr> <tr> <td>*</td> <td>BPA</td> <td>250</td> <td>Dessert/Bread Production</td> <td style="text-align: right;">5 SHC</td> </tr> <tr> <td></td> <td>BPA</td> <td>260</td> <td>Pastry &amp; Baking Marketing</td> <td style="text-align: right;">3 SHC</td> </tr> <tr> <td>*</td> <td>CUL</td> <td>110</td> <td>Sanitation &amp; Safety</td> <td style="text-align: right;">2 SHC</td> </tr> <tr> <td>*</td> <td>CUL</td> <td>160</td> <td>Baking I</td> <td style="text-align: right;">3 SHC</td> </tr> <tr> <td></td> <td>HRM</td> <td>245</td> <td>Human Resource Mgmt-Hosp</td> <td style="text-align: right;">3 SHC</td> </tr> </table> <b>Required Subject Areas:</b> Work-Based Learning. Select one or two of the following: Select <u>two</u> of the following (2 SHC): <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;">WBL</td> <td style="width: 10%;">111</td> <td style="width: 60%;">Work-Based Learning I</td> <td style="width: 20%; text-align: right;">1 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>121</td> <td>Work-Based Learning II</td> <td style="text-align: right;">1 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>131</td> <td>Work-Based Learning III</td> <td style="text-align: right;">1 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>211</td> <td>Work-Based Learning IV</td> <td style="text-align: right;">1 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>221</td> <td>Work-Based Learning V</td> <td style="text-align: right;">1 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>231</td> <td>Work-Based Learning VI</td> <td style="text-align: right;">1 SHC</td> </tr> </table> OR Select <u>one</u> of the following <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 10%;">WBL</td> <td style="width: 10%;">112</td> <td style="width: 60%;">Work-Based Learning I</td> <td style="width: 20%; text-align: right;">2 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>122</td> <td>Work-Based Learning II</td> <td style="text-align: right;">2 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>132</td> <td>Work-Based Learning III</td> <td style="text-align: right;">2 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>212</td> <td>Work-Based Learning IV</td> <td style="text-align: right;">2 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>222</td> <td>Work-Based Learning V</td> <td style="text-align: right;">2 SHC</td> </tr> <tr> <td></td> <td>WBL</td> <td>232</td> <td>Work-Based Learning VI</td> <td style="text-align: right;">2 SHC</td> </tr> </table>	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	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	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>25 SHC</b>	<b>13 SHC</b>	
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<b>C. OTHER MAJOR HOURS</b> <i>To be selected from the following prefixes:</i> ACC, ART, BPA, BUS, CIS, CSC, CUL, ENT, ETR, FST, HOR, HRM, ISC, NUT, OMT, OST, RSM, SST, TAT, and WBL  <i>Up to two semester hour credits may be selected from ACA.</i>  <i>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.</i>																																																																																															