



Baking and Pastry Arts Associate of Applied Science (A.A.S.)

2019–2020

DESCRIPTION:

The Baking and Pastry Arts Major is designed to prepare graduates to prepare and produce pies, cookies, cakes, breads, rolls, desserts and other baked goods in a variety of baking environments such as independent and in-store bakeries as well as large commercial bakeries, restaurants and hotels. The program includes classroom instruction, laboratory experience, in-house baking work experience in retail and baking operations. This major is accredited by the American Culinary Federation Foundation Accrediting Commission, and graduates can qualify as a Certified Pastry Culinarian (CPC) by the American Culinary Federation.

Students interested in this degree should note this plan of study includes two academic components: classes with instructors in scheduled and structured environments and work hours completed in a retail environment within Mitchell Hall. The retail work shifts will be scheduled through the student coordinator, Allison Hendricks, on a student by student basis. Students will have their pick of scheduled hours/days decided on a first come, first serve basis. All hours must be fulfilled in order to pass the course.

ADMISSION REQUIREMENTS:

This is a non-selective, open-admission program. Students must place into ENGL 1100 or complete ENGL 0190 with a minimum grade of “C” and place into MATH 1104

ONGOING REQUIREMENTS:

Students must achieve the college’s minimum overall GPA requirement of 2.0. Students are encouraged to verify summer term financial aid eligibility.

OPPORTUNITIES FOR GRADUATES:

Career:

Graduates may assume positions in a wide range of baking and food service operations serving the guest away from home. Job titles might include food service manager, bakery manager, restaurant manager, manager trainee, assistant baker or pastry cook, food and beverage manager or assistant, sous chef or assistant pastry chef, caterer, banquet manager, purchasing agent, or sales representative.

Employment of bakers is projected to grow 8 percent from 2016 to 2026, about as fast as the average for all occupations. Bakers with years of experience should have the best job opportunities, with employment driven by the growing demand for specialty baked products. For more information: <https://www.bls.gov/ooh/production/bakers.htm#tab-2>

Transfer:

The Baking and Pastry Arts A.A.S. degree may be applied to a Bachelor of Science in Applied Management or a Bachelor of Science in Agriculture, Culinary Science. Students typically matriculate to The Ohio State University or Franklin University.

For more information:

Karen Krimmer, BBA, AAB, CFPM, CJB, CWPC, CHE
Associate Professor
Hospitality Management Program Advisor, and Coordinator
School of Hospitality Management and Culinary Arts
Mitchell Hall 302E Cleveland Ave.
Columbus, Ohio 43215
614-287-2579
kkrimmer@csc.edu

DEGREE REQUIREMENTS (BAKING AND PASTRY ARTS A.A.S.):

FIRST SEMESTER Courses	Term	Credits	Milestones/Progress Check
COLS1100 First Year Experience Seminar		1	• Pre-requisites: This is a required course within the first 15 credits hours at CSCC
HOSP1101 Introduction to Hospitality		1	
HOSP1104 Sanitations & Safety/Facilities Design		1	• “Students successfully completing the NRAEF® ServSafe® Exam requirements in HOSP 1104 will qualify for the NRAEF® ServSafe® Food Safety Manager Certification offered by The National
HOSP1105 Professional Kitchen Fundamentals		2	• Pre-requisites: HOSP1104 or HOSP1122 • Co-requisites: HOSP1104 or HOSP1122
HOSP1107 Food Principles		2	• Pre-requisites: Placement into MATH 1104 • Co-requisites: None
HOSP1110 Baking Principles	AU/SP	2	• HOSP 1110 and HOSP 1104 must be successfully completed before advancing to Baking lab courses
BMGT1102 Interpersonal Skills		2	• Pre-requisites: Placement into ENGL 0190 • Co-requisites: None
Semester Credits		11	
SECOND SEMESTER Courses	Term	Credits	Milestones/Progress Check
MATH1104 Mathematical Concepts for Business	AU/SP/SU	3	• Pre-requisites: MATH1025 Minimum grade of “C” or MATH1050 Minimum grade of “C” or MATH1099 MATH 1050 module or placement equivalent
ENG1100 Composition I	AU/SP/SU	3	• Pre-requisites: ENGL0190 Minimum grade of “C”; or DEV 0155 minimum grade B; or by placement
HOSP1109 Basic Food Production	SP/SU	3	• Pre-requisites: HOSP1105 • Co-requisites: HOSP1104 and HOSP1107
HOSP1112 Professional Baking	SP/SU	3	• Prerequisites: HOSP 1110 and HOSP 1104 and HOSP1105
HOSP1123 Food Purchasing		2	• Pre-requisites: Placement into MATH 1104
Semester Credits		14	
THIRD SEMESTERS Courses		Credits	Milestones/Progress Check
HOSP1113 Pastries I	SP/SU	3	• Prerequisite: HOSP1110 and HOSP1104 and HOSP1105.
HNTR1153 Nutrition for a Healthy Lifestyle	AU/SP/SU	3	
BMGT2216 Business Ethics	AU/SP/SU	3	• Prerequisite: ENGL1100
GEOL1101 Introduction to Earth Science	AU/SP/SU	4	
SBS-XXXX	AU/SP/SU	3	• Consider appropriate courses for planned transfer. • Prerequisite: Placement into ENG1100
Semester Credits		16	
FOURTH SEMESTER Courses		Credits	Milestones/Progress Check
HOSP2207 Hospitality Financial Analysis	AU/SP/SU	3	• Co-requisites: MATH1104
HOSP2114 Pastries II	AU	4	• Prerequisite: HOSP1113 Students successfully completing HOSP1110, HOSP1104, HOSP1105 HOSP1112, HOSP1113, and HOSP2114 will have earned the Baking Certificate.
HUM XXXX (select from approved GE-HUM list	AU/SP/SU	3	• Consider appropriate courses for planned transfer
ENGL Composition II	AU/SP/SU	3	• Pre-requisites: ENGL1100 Minimum grade of “C”
Semester Credits		12	
FIFTH SEMESTER Courses		Credits	Milestones/Progress Check
HOSP2224 Hospitality Supervision and Quality Mgmt *	AU/SP	3	• HOSP 2224 grade of “C” or higher is required. • Instructor permission required. • Successful completion (70% or higher) of Managefirst® exams within this course earn the NRAEF Managefirst® Management & Supervision Certificate and/or the NRAEF Managefirst® Human Resources Management Certificate.
COMM2200 Business Communication	AU/SP/SU	3	• Prerequisite: ENGL1100
HOSP2284 Capstone Baking Operations Practicum	AU/SP/SU	2	• Pre-requisites: HOSP1101 and HOSP1104 and HOSP1105 and HOSP1107 and HOSP1110 and HOSP1112 and HOSP1113 and HOSP2114 and HOSP1123 and HOSP1109 and HOSP2224 • Co-requisites: HOSP2224
Semester Credits		8	• Restrictions Instructor Permission - This course is taken in the final semester consistent with completion of the program technical requirements Declared Major - HOSP.BPSTRY.AAS
Program Major Total		61	

AU: Autumn Semester/SP: Spring Semester/SU: Summer Semester
Requirements subject to change.