



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

2018–2019

DESCRIPTION:

The Baking and Pastry Arts A.A.S. degree 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, and industry work experience. 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. For more information, see csc.edu/hospitality.

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.

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.

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

FIRST SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 1107 Food Principles & Purchasing	AU/SP	4	
HOSP 1109 Basic Food Production (Prerequisites or co-requisites:	AU/SP	4	
HOSP 1110 Baking Principles (prerequisite or co-requisite HOSP1122,	AU/SP	2	
HOSP1106A Professional Kitchen* or HOSP 1104 Fundamentals: Hospitality Facilities & Sanitation	AU/SP	1	
HOSP 1106B Professional Kitchen or HOSP 1105 Fundamentals (prerequisite or co-requisite HOSP 1122, HOSP 1106A, or HOSP 1104)	AU/SP	1	
COLS 1100 First Year Experience Seminar	AU/SP/SU	1	
Semester Credits		13	

SECOND SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 1112 Breads (prerequisites HOSP 1110 and HOSP 1122/1106A)	SP/SU	4	
HNTR 1153 Nutrition for a Healthy Lifestyle	AU/SP/SU	3	
ENGL 1100 Composition I	AU/SP/SU	3	
MATH 1104 Mathematical Concepts for Business*	AU/SP/SU	3	
Semester Credits		13	

THIRD SEMESTERS Courses	Term	Credits	Milestones/Progress Check
HOSP 1113 Pastries I (prerequisite: HOSP 1110 and HOSP 1122/HOSP	SP/SU	4	• Consider appropriate courses for planned transfer
BMGT 2216 Business Ethics	AU/SP/SU	3	
ENGL 2367, 2567, 2667, or 2767 Composition	AU/SP/SU	3	
SBS Elective (select from approved list)	AU/SP/SU	3	
Semester Credits		13	

FOURTH SEMESTERS Courses	Term	Credits	Milestones/Progress Check
HOSP 2207 Hospitality Financial Analysis	AU/SP/SU	3	• HOSP 2114 will have earned the Baking Certificate.
HOSP 2114 Pastries II (Prereq: HOSP 1113, SP 1110, 1122 or 1106A or 1104, HOSP1112, HOSP1113)	AU	4	
BMGT1102 Interpersonal Skills (Prereq: placement into ENGL0190)	AU/SP/SU	2	
GEOL1101 Introduction to Earth Science (Prereq: placement into	AU/SP/SU	4	
Semester Credits		13	

FIFTH SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 2224 Hospitality Supervision and Quality Mgmt	AU/SP	3	
HOSP 2901 Hospitality Co-Op (minimum of 300 working hours in co-op required)	AU/SP/SU	3	
COMM 2200 Business Communication (Prereq: ENGL 1100)	AU/SP/SU	3	
HUM Elective	AU/SP/SU	3	
Semester Credits		12	
Total		64	

*Pre-requisite: MATH 1025 or MATH 1050: minimum grade "C" or completion of MATH1099 (MATH 1050 module), or placement equivalent
 AU: Autumn Semester/SP: Spring Semester/SU: Summer Semester
 Requirements subject to change.