

# BAKING & PASTRY ARTS - ASSOCIATE IN SCIENCE

Plan Code: 2142

This program provides students with the fundamental knowledge of Baking and Pastry principles and techniques to prepare our graduates for employment in Retail, Hotel, and Resort Bakery and Pastry kitchens. The associate degree will provide students with a broad-based general education which will prepare them for global citizenry.

## Program Student Learning Outcomes

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Apply production planning, cost control measures, and safety and sanitation procedures to prepare for a career in baking and pastry.
- Apply and demonstrate advanced baking and pastry skills and techniques in the areas of bread, Viennoiserie, pastries, and cakes.

## Program Requirements

This degree requires the completion of General Education coursework plus the following:

Code Number	Course Title	Units
<b>REQUIRED COURSES</b>		
BAKE 241	Baking Skills and Principles	5
BAKE 242	Pastry Skills and Principles	5
BAKE 243A	Advanced Bakery Operations	4
BAKE 243B	Advanced Bakery Practicum	4
BAKE 246	Specialty Cakes and French Pastries	1.5
BAKE 247	Cake Decorating	1.5
BAKE 258	Artisan Breads	1.5
BAKE 259	Viennese Pastries	1.5
CULAR 10	Intro to Hospitality	3
CULAR 20	App. Food Serv. Sanit in Hotel/Rstr. Mgmt.	2
CULAR 250	Culinary Skills for Baking Students	2
<b>Subtotal Units</b>		<b>31</b>
IN ADDITION, complete ONE AND ONE HALF (1.5) units from the following:		
BAKE 253	Chocolate, Sugar, and Confections (1.5)	
BAKE 255	Plated Desserts (1.5)	
BAKE 256	Holiday Desserts (1.5)	
<b>Subtotal Units</b>		<b>1.5</b>
<b>Required Subtotal</b>		<b>32.5</b>
Complete one of the following: <sup>1</sup>		19-39

LBCC General Education (Plan A) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-a/>)

CSU GE Breadth (Plan B) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-b/>)

IGETC Pattern (Plan C) (<https://lbcc-public.courseleaf.com/academic-requirements/general-education-transfer-degree-certificate-requirements/general-education-plans/plan-c/>)

Electives (as needed to reach 60 degree-applicable units)<sup>2</sup>

**Minimum Degree Total** **60**

<sup>1</sup> Units for the major may be double-counted for LBCC GE, CSU GE, or IGETC; see counselor for limitations.

<sup>2</sup> Elective units from course(s) numbered 1-599, if needed, to reach 60 degree-applicable units.

**RECOMMENDED** but not required courses:

Code Number	Course Title	Units
COSA 1	Computer Information Competency	1
COUNS 49	College Study Techniques	2
OR		
LEARN 11/11H	Learning and Academic Strategies	3
MATH 825	Culinary Math	1

# BAKING & PASTRY ARTS - CERTIFICATE OF ACHIEVEMENT

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Plan Code: 3142

This program provides students with the fundamental knowledge of Baking and Pastry principles and techniques to prepare our graduates for employment in Retail, Hotel, and Resort Bakery and Pastry kitchens.

## Program Student Learning Outcomes

- Apply and demonstrate basic baking and pastry skills for entry-level employment.
- Prepare and assemble essential baking and pastry items while applying kitchen safety and sanitation rules according to industry standards.

## Program Requirements

Code Number	Course Title	Units
<b>REQUIRED COURSES</b>		
BAKE 241	Baking Skills and Principles	5
BAKE 242	Pastry Skills and Principles	5
BAKE 243A	Advanced Bakery Operations	4
BAKE 243B	Advanced Bakery Practicum	4
CULAR 10	Intro to Hospitality	3
CULAR 20	App. Food Serv. Sanit in Hotel/Rstr. Mgmt.	2
CULAR 250	Culinary Skills for Baking Students	2
<b>Total Units</b>		<b>25</b>

# ADVANCED BAKING & PASTRY ARTS - CERTIFICATE OF ACHIEVEMENT

Plan Code: 3144

This program provides students with the knowledge of Baking and Pastry principles and techniques to prepare our graduates for employment in Retail, Hotel, and Resort Bakery and Pastry kitchens.

## Program Student Learning Outcomes

- Apply production planning, cost control measures, and safety and sanitation procedures to prepare for a career in baking and pastry.
- Apply and demonstrate advanced baking and pastry skills and techniques in the areas of bread, Viennoiserie, pastries, and cakes.

## Program Requirements

Code Number	Course Title	Units
<b>REQUIRED COURSES</b>		
BAKE 241	Baking Skills and Principles	5
BAKE 242	Pastry Skills and Principles	5
BAKE 243A	Advanced Bakery Operations	4
BAKE 243B	Advanced Bakery Practicum	4
BAKE 246	Specialty Cakes and French Pastries	1.5
BAKE 247	Cake Decorating	1.5
BAKE 258	Artisan Breads	1.5
BAKE 259	Viennese Pastries	1.5
CULAR 10	Intro to Hospitality	3
CULAR 20	App. Food Serv. Sanit in Hotel/Rstr. Mgmt.	2
CULAR 250	Culinary Skills for Baking Students	2
<b>Subtotal Units</b>		<b>31</b>
IN ADDITION, complete ONE AND A HALF (1.5) units from the following:		
BAKE 253	Chocolate, Sugar, and Confections (1.5)	
BAKE 255	Plated Desserts (1.5)	
BAKE 256	Holiday Desserts (1.5)	
<b>Subtotal Units</b>		<b>1.5</b>
<b>Total Units</b>		<b>32.5</b>

### RECOMMENDED but not required courses:

Code Number	Course Title	Units
COSA 1	Computer Information Competency	1
COUNS 49	College Study Techniques	2
OR		
LEARN 11/11H	Learning and Academic Strategies	3
MATH 825	Culinary Math	1