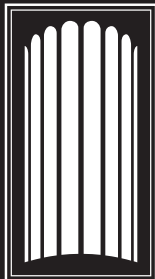




# THE CURRICULUM

## Pastry Arts



This program prepares students for entry level opportunities as Pastry Cooks and Assistant Pastry Chefs. A solid foundation provided by the program, combined with industry experience, puts graduates on the path to achieving pastry Chef status. The programs' curriculum includes hands-on baking that focuses on the skills and principles necessary for success. Students are introduced to the art of making specialty breads, cakes, pies, pastry creams, and French pastry, and presented skills in advanced decoration and design. In addition, students are introduced to the fundamentals of store room/bake shop operations, nutrition, and operation of commercial kitchen in addition to a bake shop.



*Chef Pierre Giacometti*

The principles of pastry and culinary arts offered in this program are complemented by business courses relating to pastry shop, restaurant, and commercial kitchen operations. The program's business and food service courses are enhanced by courses in general education that emphasize fundamentals of problem-solving and human relations. This well-balanced program culminates in 480 hours of externship offered students important opportunities to apply newly acquired classroom knowledge and kitchen skills.

### PASTRY ARTS - Associate of Applied Science Degree Program

Completion Time: Seven Terms

Course No.	Title	Credit Hours
FS1000	Small Business Accounting	4
FS1010	Safety, Sanitation and Kitchen Design †	4
FS1020	Food Service Math	4
FS1030	Purchasing for Food Service	4
FS1040	Computer Food and Research Strategies	4
FS1060	Nutrition for Food Service †	4
FS1080	Food and Beverage Management	4
FS1100	Public Relations and Employee Supervision	4
FS1110	Job Search and Interview Techniques	4
FS1120	Small Business Entrepreneurship	4
COM1040	Business Communications @	4
SPC1000	Oral Communications @	4
PSY1040	Psychology @	4
SOC1050	Sociology @	4
PA1010	Introduction to Baking / Dough Formulas / Specialty Bread Products †	8
PA1020	Pastry Creams, Custards & Mousses †	2
PA1030	Culinary Arts Food Preparation †	6
PA1040	Variety Pies, Specialty Cakes, and French Pastry †	8
PA1050	Specialty Desserts, Frozen Desserts, Ice Creams, Sherbets, Petit Fours & Cookies †	8
PA1060	Chocolate Artistry, Sugar Designs, Decorations & Architecture Design†	8
PA1070	Advanced Decorating & Architecture Design †	4
PA1080	Pastry Arts Salon Preparation & Project †	4
PA1090	Pastry Arts Externship †	12
PA1100	Pastry Arts Externship †	4
PSY1020	Strategies for Hospitality Industry	4
		<b>124</b>

\* Core Courses  
 @ General Education Courses

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