BAKING AND PASTRY ARTS, ASSOCIATE IN APPLIED SCIENCE

College(s): KK

Program Code: 0365

The Associate in Applied Science degree program in Baking and Pastry Arts is a sequential learning program taught over four semesters. All semesters include lecture, discussion, demonstration and hands-on production that allow students to practice the techniques of Baking and Pastry production in a commercial bakeshop environment. This program includes production for restaurant and bakeshop sales, offering the student real-world experience in the field.

Program Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGLISH 101</td>
<td>Composition</td>
<td>3</td>
</tr>
<tr>
<td>Additional General Education Courses</td>
<td>1,2</td>
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Required Program Core

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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</thead>
<tbody>
<tr>
<td>330BKPS 765</td>
<td>Introduction to Baking</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 766</td>
<td>Baking Safety and Sanitation</td>
<td>2</td>
</tr>
<tr>
<td>330BKPS 767</td>
<td>Baking Techniques</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 768</td>
<td>Pastry Techniques</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 769</td>
<td>Cookies and Tarts</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 770</td>
<td>Basic and Classical Cakes</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 771</td>
<td>Special Occasions Cakes</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 772</td>
<td>Individual Pastries</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 773</td>
<td>Confectionary Arts</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 774</td>
<td>Hearth Breads and Rolls</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 775</td>
<td>Specialty Breads</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 776</td>
<td>Advanced Baking Principles</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 777</td>
<td>Chocolate and Confections</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 778</td>
<td>Contemporary Desserts</td>
<td>6</td>
</tr>
<tr>
<td>Total Hours</td>
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<td>61</td>
</tr>
</tbody>
</table>

1 Select an additional 12 hours of general education courses from Communications, Fine Arts & Humanities, Mathematics, Social and Behavioral Sciences, or Physical Sciences & Life Sciences.

2 At least one course must meet the Human Diversity (HD) requirement.

Pathway

This is an example course sequence for students interested in earning a degree in Baking and Pastry Arts. If this pathway is followed as outlined, you will earn a Basic Certificate (BC), an Advanced Certificate (AC) and Associate in Applied Science (AAS) degree in Baking and Pastry Arts. It does not represent a contract, nor does it guarantee course availability. One course will satisfy the Human Diversity (HD) requirement, and is labeled with an (HD) in the sequence below.

Student must be eligible for ENGLISH 96 Aligned Reading and Composition and MATH 98 Beginning Algebra with Geometry to begin core curriculum classes.

Semester-by-Semester Program Plan for Full-Time Students

All plans can be modified to fit the needs of part-time students by adding more semesters.

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semester 1</td>
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</tr>
<tr>
<td>330BKPS 765</td>
<td>Introduction to Baking</td>
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</tr>
<tr>
<td>330BKPS 766</td>
<td>Baking Safety and Sanitation</td>
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<td>330BKPS 769</td>
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<td>3</td>
</tr>
<tr>
<td>Semester 2</td>
<td></td>
<td>14</td>
</tr>
<tr>
<td>330BKPS 770</td>
<td>Basic and Classical Cakes</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 771</td>
<td>Special Occasions Cakes</td>
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### 2 • Baking and Pastry Arts, Associate in Applied Science

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<td>3</td>
</tr>
<tr>
<td>ENGLISH 101</td>
<td>Composition</td>
<td>3</td>
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</table>

**Semester 3**

<table>
<thead>
<tr>
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<th>Course Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>330BKPS 774</td>
<td>Hearth Breads and Rolls</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 775</td>
<td>Specialty Breads</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 776</td>
<td>Advanced Baking Principles</td>
<td>3</td>
</tr>
<tr>
<td>BIOLOGY 107</td>
<td>Nutrition-Consumer Education</td>
<td>3</td>
</tr>
<tr>
<td>Fine Arts &amp; Humanities course (HD)</td>
<td>3</td>
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</tbody>
</table>

**Hours**

15

**Semester 4**

<table>
<thead>
<tr>
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<tbody>
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<td>Chocolate and Confections</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 778</td>
<td>Contemporary Desserts</td>
<td>6</td>
</tr>
<tr>
<td>Social &amp; Behavioral Sciences course</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Fine Arts and Humanities course</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

**Hours**

15

**Total Hours**

61

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1

**General Education Requirement**

This program is offered through the Washburne Culinary & Hospitality Institute at Kennedy-King College.

Choose your courses with your College Advisor.