

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

Code	Title	Hours
General Education Coursework		
ENGLISH 101	Composition	3
Additional General Education Courses ^{1,2}		12
Required Program Core		
330BKPS 765	Introduction to Baking	3
330BKPS 766	Baking Safety and Sanitation	2
330BKPS 767	Baking Techniques	3
330BKPS 768	Pastry Techniques	3
330BKPS 769	Cookies and Tarts	3
330BKPS 770	Basic and Classical Cakes	3
330BKPS 771	Special Occasions Cakes	3
330BKPS 772	Individual Pastries	3
330BKPS 773	Confectionary Arts	3
330BKPS 774	Hearth Breads and Rolls	4
330BKPS 775	Specialty Breads	4
330BKPS 776	Advanced Baking Principles	3
330BKPS 777	Chocolate and Confections	3
330BKPS 778	Contemporary Desserts	6
Total Hours		61

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.

Course	Title	Hours
Semester 1		
330BKPS 765	Introduction to Baking	3
330BKPS 766	Baking Safety and Sanitation	2
330BKPS 767	Baking Techniques	3
330BKPS 768	Pastry Techniques	3
330BKPS 769	Cookies and Tarts	3
Hours		14
Semester 2		
330BKPS 770	Basic and Classical Cakes	3
330BKPS 771	Special Occasions Cakes	3

330BKPS 772	Individual Pastries	3
330BKPS 773	Confectionary Arts	3
ENGLISH 101	Composition ¹	3
Hours		15
Semester 3		
330BKPS 774	Hearth Breads and Rolls	4
330BKPS 775	Specialty Breads	4
330BKPS 776	Advanced Baking Principles	3
BIOLOGY 107	Nutrition-Consumer Education ¹	3
Fine Arts & Humanities course (HD) ¹		3
Hours		17
Semester 4		
330BKPS 777	Chocolate and Confections	3
330BKPS 778	Contemporary Desserts	6
Social & Behavioral Sciences course ¹		3
Fine Arts and Humanities course ¹		3
Hours		15
Total Hours		61

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General Education Requirement

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

Choose your courses with your College Advisor.

Careers

This program can prepare students for the jobs listed below. Click on each one to learn more, including average earnings, annual job openings, and how much education people in that field have. For additional guidance and resources on career options, current City Colleges students and alumni can contact the Career Services Office (<https://www.ccc.edu/departments/Pages/Career-Services.aspx>).

Bakers

Job Description

Mix and bake ingredients to produce breads, rolls, cookies, cakes, pies, pastries, or other baked goods.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Emsi earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10 th Percentile	\$20,465
Median 50 th Percentile	\$27,438
Senior-Level 90 th Percentile	\$41,045

Hourly Wages

Entry-Level 10 th Percentile	\$10
Median 50 th Percentile	\$13
Senior-Level 90 th Percentile	\$20

Annual Job Openings

776 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	% of Jobs
A high school diploma or less	82.47%
A certificate	8.06%
Some college	9.47%
An Associate degree	0.00%
A Bachelor's degree	0.00%
A Master's or Professional degree	0.00%
A Doctoral degree or more	0.00%

0.00% continue their education beyond an associate degree