

Associates in Applied Science

BAKING AND PASTRY ARTS

The Baking and Pastry Arts degree is the first of its kind in SC, and is designed to provide students with the knowledge, skills and values necessary to be successful in the baking and pastry industry, including the operations side of a bakery.

Students who successfully complete the degree will be qualified to work in independent bakery/pastry shops, high-volume bakeries as well as hotels and restaurants.

Program Information

Course Sequence and Progression Requirements

A minimum grade of "C" or better is required for all CUL, BKP and HOS-prefixed courses for progression and graduation. Most Baking and Pastry Arts (CUL, BKP) courses are offered only once each year, so following the recommended course sequence is extremely important. Students are required to successfully complete one of the following: ServSafe Manager Food Safety Certification Course, ServSafe Sanitation Certificate, or CUL 104 Introduction to Culinary Arts course before progressing to the second semester.

CURRICULUM SEQUENCE

First Semester - Fall	Course Title	Semester Credit Hours
CUL 104	Introduction to Culinary Arts	3
CUL 113	Success in Hospitality Studies	1
CUL 129	Storeroom & Purchasing	3
ENG 155	Communications I*	3
MAT 155	Contemporary Mathematics*	3
PSY 103	Human Relations*	3
or		
PSY 201	General Psychology*	
	Total	16
Second Semester - Spring		
BKP 112	Introduction to Baking Science	1
BKP 119	Introduction to Baking and Pastry	3
CUL 118	Nutritional Cooking	3
CUL 128	Culinary Management & Human Relations	3
ENG 160	Technical Communications	3
	Total	13
Third Semester - Summer		
BKP 182	Artisan Bread	3
CUL 277	SCWE in Culinary Arts "Internship"	3
Humanities	See List Below**	3
	Total	9
Fourth Semester - Fall		
BKP 125	Hot and Cold Desserts	3
BKP 181	Candies and Confectionaries	3
BKP 210	Advanced Cakes	3
BKP 222	Chocolate and Sugar	3
CUL 235	Menu Planning	3
	Total	15
Fifth Semester - Spring		
BKP 121	Cake Decorating & Finishing Techniques	3

(Continued)

BKP 183	Plated Desserts	3
BKP 236	Baking and Pastry Capstone	3
CUL 171	Food & Beverage Control	3
CWE	Cooperative Work Experience	4
	Total	16
	TOTAL CREDIT HOURS	69

*Students interested in transferring to a senior institution should select ENG 101, ENG 102 and SPC 205 in place of ENG 155 and ENG 160; MAT 110 in place of MAT 155; PSY 201 in place of PSY 103.

**Humanities Elective - choose from the following: ART 101, HIS 202, MUS 105 or REL 103.