

## Associate 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

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 BKP 101 Introduction to Baking course before progressing to the second semester.

Prerequisite courses require minimum grades of "C" or better. To graduate with an A.A.S. degree, a minimum GPA of 2.0 is required.

#### Required Courses

##### Baking and Pastry Arts Requirements

#### DEGREE REQUIREMENTS: BAKING AND PASTRY ARTS

Component	Course Title	Semester Credit Hours
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#### GENERAL EDUCATION REQUIREMENTS

MAT 155*	Contemporary Mathematics	3
ENG 155*	Communications I	3
ENG 160*	Technical Communications	3
PSY 103*	Human Relations	3

**and**

**Select one Humanities/Fine Arts course from the list below:**

ART 101	Art History and Appreciation	3
HIS 202	American History: 1877 to Pres.	3
MUS 105	Music Appreciation	3
REL 103	Comparative Religion	3

**CREDITS 15**

#### REQUIRED CORE SUBJECT AREAS

BKP 181	Candies & Confectionaries	3
BKP 222	Chocolate and Sugar	3
BKP 101	Introduction to Baking	3
BKP 182	Artisan Bread	3
BKP 125	Hot and Cold Desserts	3
CUL 118	Nutritional Cooking	3
CUL 128	Culinary Management & Human Relations	3

**CREDITS 21**

#### OTHER HOURS REQUIRED FOR GRADUATION

BKP 119	Introduction to Baking and Pastry	3
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BKP 120	Bakeshop Production	3
BKP 121	Cake Decorating & Finishing Techniques	3
BKP 183	Plated Desserts	3
BKP 210	Advanced Cakes	3
BKP 220	Advanced Bakeshop	3
BKP 236	Baking & Pastry Capstone	3
CUL 113	Success in Hospitality Studies	1
CUL 129	Storeroom & Purchasing	3
CUL 171	Food & Beverage Control	3
CUL 235	Menu Planning	3
CUL 277	SCWE in Culinary Arts "Internship"	3
	<b>CREDITS</b>	<b>34</b>
	<b>TOTAL REQUIRED CREDITS</b>	<b>70</b>

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