



PROGRAMS OF **study**



CULINARY ARTS

BAKING AND PASTRY OPTION

ASSOCIATE IN APPLIED SCIENCE

Program Description

Building from a foundation in Culinary Arts, the Baking & Pastry Option encourages students to expand their full set of classical skills. Routine practice of fundamental techniques and procedures, as well as creative and artistic culinary creations in the cooking and baking labs, will develop proficiencies in a broader range of culinary endeavors. In addition to building expertise in the kitchen, the program also focuses on the management concepts necessary to be a successful pastry chef, dessert chef or bakery business owner. Coursework such as personnel and financial management as well as menu design, inventory and cost control will prepare students in the culinary and baking arts profession.

Program Learning Outcomes

Upon successful completion of the Associate of Applied Science Degree in Culinary Arts, Baking and Pastry Option graduates will be able to:

- Demonstrate the safe handling and storage of food and kitchen equipment.
- Plan menus that match the scale and finances of various commercial and professional institutions.
- Analyze contemporary business and financial issues of a professional kitchen.
- Recognize the value of diversity in opinions, values, abilities and cultures in a professional kitchen environment.
- Operate both independently and as a team member in a professional kitchen environment.
- Develop policies designed to achieve the financial goals of a professional kitchen.
- Create dishes using the classical cooking and baking techniques that form the foundation of the professional kitchen.
- Explain the techniques, science and artistry behind the preparation of breads, cakes, pastries and dish dishes.
- Prepare dishes and menus for a diversity of cultural preferences and needs.
- Prepare dishes and menus for specific health and dietary needs.



Career Opportunities

Graduates will be prepared for careers in fine dining restaurants, as members of pastry and baking teams and as bakery or small business owners as well as progressive culinary positions including pastry chefs, dessert chefs and baker. Those wishing to look beyond the kitchen will have the knowledge and skills to pursue careers in the dining room and develop the experience to become a bakery manager.

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ASSOCIATE IN APPLIED SCIENCE
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The sequencing of courses in this program begins in the fall semester.

Students entering in the spring or summer will likely take longer than two years to complete the program.

Curriculum Requirements: 62 credits	Credits	Grade	Semester
First Year, Fall Semester (16credits)			
CUL 102 Introduction to Culinary Arts	3		
CUL 104 Foodservice Sanitation	3		
CUL 106 Foundational Culinary Techniques	4		
ENG 101 English Composition	3		
General Education Core IV Math	3		
First Year, Spring Semester (16 credits)			
CUL 108 Principles of Nutrition	3		
CUL 131 Culinary Operations I	3		
CUL 221 Baking, Pastry and Desserts	4		
Computer Literacy	3		
General Education Core II	3		
Second Year, Fall Semester (15 credits)			
Baking and Pastry Elective	3		
Baking and Pastry Elective	3		
CUL 231 Culinary Operations II	3		
BUS 115 Management I	3		
General Education Core I	3		
Second Year, Spring Semester (15 credits)			
Baking and Pastry Elective	3		
Program Elective choose 3 credits—any culinary course	3		
General Education Core III	3		
General Education Core IV	3		
General Education Core I-IV	3		
Baking and Pastry Elective List: Choose 9 credits			
CUL 143 Artisan Breads	3		
CUL 223 Specialty Cakes	3		
CUL 233 Chocolates and Confections	3		
CUL 241 European Pastry	3		

*Articulation agreements exist between York County Community College and various colleges and universities.
Please, contact Career and Transfer Services for information regarding these agreements.*

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