

# Baking & Pastry Arts - A.S.

**Effective Fall 2020, Johnson & Wales University will complete its transition from a term calendar to a semester calendar. Starting with the 2020-21 catalog, all programs will represent course requirements in semester credit hours rather than quarter credit hours. Students who started on terms and will finish their degree requirements on semesters should consult with their assigned academic counselor in Student Academic Services or faculty advisor on semester transition academic planning.**

The Baking & Pastry Arts associate degree program provides students with a practical, skill-based baking and pastry education that explores both traditional and contemporary techniques in the production of breads, pastries, cakes and desserts. The baking and pastry arts students, using the medium of food, progress through a program of study that builds competency in celebration cakes, artisan breads, chocolate confections, plated desserts and classic pastries in state-of-the-art laboratory classrooms.

Upon completion of the program, graduates are expected to:

- Utilize multiple classical and contemporary cooking and baking techniques to prepare, produce and present baked products, pastries and desserts.
- Perform the skills and techniques of professional artisanal bread baking and viennoiserie.
- Apply FDA recommended food safety and sanitation principles to food and beverage products, tools and equipment used throughout the "flow of the food" in food and beverage operations.
- Implement cost control measures to track goods, services and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
- Communicate professionally and exhibit appropriate decision making skills with respect for individual and team diversity as it applies to the food service industry.

The first-year baking and pastry laboratory focuses on skill development and the combining of ingredients to produce pastries, breads, cakes, frozen desserts and chocolates. The second year focuses on advanced techniques for the production of cakes, entremets, artisan breads and plated desserts.

Craft-based training is paired with traditional academic courses resulting in a curriculum that is both dynamic and directly aligned with industry needs. Students learn to develop recipes, implement cost controls, apply food safety and achieve a Conference for Food Protection approved Food Safety Manager Certification. General studies courses engage students in critical thinking and communication practices that align with industry expectations. The associate degree includes an internship experience that helps students gain industry experience. Students may engage in the internship experience locally, nationally and internationally if specified requirements are met.

Graduates of the Baking & Pastry Arts associate degree are eligible or may apply for entrance into the following Bachelor of Science degree programs: Baking & Pastry Arts, Baking & Pastry Arts and Food Service Management, Culinary Science & Product Development, Culinary Arts, Food & Beverage Entrepreneurship, or Business Studies. Certain requirements pertain to each of these bachelor degree programs, which are noted in their respective program descriptions.

## Baking & Pastry Arts

A two-year program leading to an associate degree

### Major Courses

BPA1010	Fundamental Skills and Techniques	3
BPA1015	Classic Pastry	3
BPA1035	Chocolates and Confections	3
BPA1045	Principles of Artisan Bread Baking	3
BPA1020	Pies and Tarts	3
BPA1025	Cookies and Petits Fours	3
BPA1050	Viennoiserie	3
BPA1060	How Baking Works	3
BPA1710	Principles of Cake Production and Design	4.5
	<small>Will be taught in 20/21 AY as 3 semester credits</small>	
BPA1720	Plated Desserts	4.5
	<small>Will be taught in 20/21 AY as 3 semester credits</small>	
BPA2015	Entremets and Petits Gâteaux	3
	<small>Students following the 2019/20 catalog will take this course in their first year</small>	

BPA2025	Advanced Artisan Bread Baking	<small>Students following the 2019/20 catalog will take this course in their first year</small>	3
<b>Applied/Experiential Learning</b>			
COCA2699	College of Culinary Arts Intermediate Internship	<small>This internship, currently shown in the catalog as 13.5 quarter credits, will be converted in 2020-21 to 12 semester credits, equivalent to 18 quarter credits.</small>	18
<b>Related Professional Studies</b>			
FSM1065	Food Safety and Sanitation Management	*	1.5
FSM2025	Food and Beverage Cost Control		4.5
<b>A&amp;S Core Experience</b>			
Communications Foundation Courses			13.5
ENG1020	English Composition		
ENG1021	Advanced Composition and Communication		
ENG1030	Communication Skills		
Integrative Learning			4.5
One ILS course at the 2000 level			
Mathematics			4.5
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)		
Science			4.5
SCI1050	Nutrition		
A&S Electives			4.5
One course with an EASC attribute.			
Total Credits			94.5

\* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of international options for major, minor, Arts & Sciences, and elective credit at many price points for students during the academic year and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester. Financial aid is applicable and scholarships are available. Visit the study abroad website for information, program descriptions and online applications.

### Four-Year Options:

- Applied Food Science, Innovation & Technology
- Baking & Pastry Arts
- Baking & Pastry Arts and Food Service Management
- Business Studies
- Food & Beverage Entrepreneurship

### Please note the following campus considerations when choosing a Four-Year Option:

- Applied Food Science, Innovation & Technology is only offered at the Charlotte Campus.
- Baking & Pastry Arts bachelor's degree program is only offered at the Providence Campus for day students.
- Baking & Pastry Arts and Food Service Management is not available for Denver CE.
- Business Studies is not available for Denver CE.
- Food & Beverage Entrepreneurship is only offered Online and at the Charlotte, North Miami and Providence campuses for day students.