Baking & Pastry Arts - A.S.

Curriculum

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:

- Execute professional techniques and skills needed to prepare, produce and serve desserts as it applies to the current food service industry.
- Perform the skills and techniques of professional artisanal bread baking and viennoiserie.
- Apply FDA recommended food safety and sanitation principles to products, tools and equipment used throughout the flow of food within the pastry kitchen.
- 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 classes focus on skill development and the combining of ingredients to produce pastries, breads, cakes, plated desserts and chocolates. The second year focuses on advanced techniques for the production of entremets as well as the culinary/beverage and front-of-the-house skills needed in the execution of an artisan café.

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 for entrance into the following Bachelor of Science degree programs: Baking & Pastry Arts, Culinary Arts, Food & Beverage Industry Management, Culinary Nutrition, Culinary Science & Product Development, Food & Beverage Entrepreneurship, Sustainable Food Systems 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		
BPA1701	Foundations of Baking and Pastry	3
BPA1710	Principles of Cake Production and Design	3
BPA1720	Plated Desserts	3
BPA1730	Artisan Bread & Viennoiserie I	3
BPA1740	Artisan Bread & Viennoiserie II	3
BPA1750	Chocolate, Confections & Mignardise	3
BPA2710	Advanced Pastry Applications	3
BPA2720	Artisan Cafe	3
Applied/Experiential Learning		
Choose 12 credits from the following:		12
CFIT2699	College of Food Innovation & Technology Intermediate Internship	
Study Abroad [Sa]		
Related Professional Studies		
FSM1165	The Food Safety Manager [*]	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
FYS1020	First-Year Seminar	1
A&S Core Experience		
Communications Foundation Courses		9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		3
One ILS course at the 2000 level		
Mathematics		3
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
Science		3
SCI1050	Nutrition	
A&S Electives		3
One course with an EASC attribute		
Total Credits		**62.0**

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

[Sa]To be eligible to count toward Applied/ Experiential Learning, a Study Abroad offering must meet certain requirements. Contact JWU Global to discuss eligible Study Abroad options for this degree program.

Note: Students must pass MATH0010 Pre-Algebra or have equivalent placement scores to enroll in required math courses.

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000-level courses.

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international, domestic, and digital options for major, minor, free electives, experiential learning, and transferable courses. There are many affordable options for students during a semester, winter session, spring and/or summer breaks. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied, and some partners offer external scholarships. Premiere programs do not qualify for JWU scholarships or grants; however federal aid is available. Visit the study abroad website for information, program descriptions and online applications. Where will you go? Wherever you decide, make the best of your educational journey!