

Baking & Pastry Arts - B.S.

The bachelor's degree program in Baking & Pastry Arts is focused on advanced craft-based techniques complemented by the principles and science used in baking and pastry arts. The program integrates professional studies which prepare students for leadership roles within multiple venues of the industry. In the advanced technique laboratory classroom students are guided in developing their passion and vision as they master the disciplines of artisan breads, confections, sugar work, plated desserts, wedding cakes and chocolate showpieces while maintaining a food-safe environment.

Upon completion of the program, graduates are expected to:

- Modify and develop formulas to create products that are balanced, flavorful and technically sound.
- Produce and present baking and pastry products using classical and contemporary techniques at a professional level.
- Apply FDA recommended food safety and sanitation principles throughout the flow of the food service operation.
- Prepare, utilize and interpret financial documents related to food service management operations.
- Demonstrate leadership attributes necessary for operating professionally in the food service industry.

In addition to the advanced craft and technique laboratory classes, students engage in professional studies courses in human resources and financial management, resulting in a curriculum that is directly aligned with the leadership needs of industry. General education courses add depth and breadth to the professional competencies as students engage in critical thinking, problem solving, and communication strategies that align with industry expectations.

The bachelor's degree culminates with an advanced internship experience where students continue to refine their pastry skills and experience the role of the pastry chef, placing an emphasis on supervisory skill development and managing resources which assists students in the preparation of future careers. Possible internship sites include local, national and international hotels, restaurants, country clubs, resorts, casinos, artisan bakeries, confectionery shops and wedding cake boutiques.

Baking & Pastry Arts

A four-year program leading to the bachelor of science degree

Baking Foundations

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| 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 |

Major Courses

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| BPA3710 | Tiered and Themed Cakes | 3 |
| BPA3720 | Viennoiserie and Naturally Leavened Breads | 3 |
| BPA3730 | Decorative Breads and Advanced Viennoiserie | 3 |
| BPA3740 | Contemporary Plated Desserts | 3 |
| BPA4710 | Advanced Petits Gateaux, Mini Pastries and Buffet Presentation | 3 |
| BPA4720 | Advanced Chocolate and Sugar Artistry | 3 |

Applied/Experiential Learning

| | | |
|---------------------------------------|---|----|
| Choose 12 credits from the following: | | 12 |
| CFIT4799 | College of Food Innovation & Technology Advanced Internship | |
| DEE3999 | Directed Experiential Education ^D | |
| | Study Abroad ^{Sa} | |

Related Professional Studies

| | | |
|----------|--|---|
| CAR0010 | Career Management | 1 |
| CULS2210 | Food Science | 3 |
| FSM1165 | The Food Safety Manager [*] | 1 |
| FSM2025 | Food and Beverage Cost Control | 3 |
| FSM3035 | Supervision for Food Service Professionals | 3 |
| FSM3040 | Food Service Financial Systems | 3 |
| FYS1020 | First-Year Seminar | 1 |

A&S Core Experience

| | | |
|---|---|--------------|
| Communication Foundation Courses | | 9 |
| ENG1020 | Rhetoric & Composition I | |
| ENG1021 | Rhetoric & Composition II | |
| ENG1030 | Communication Skills | |
| Integrative Learning | | 6 |
| Two ILS courses, one at the 2000 level, and one at the 4000 level | | |
| Arts and Humanities | | 6 |
| ART3020 | Art History | |
| or PHIL3240 | Ethics: A Global Perspective | |
| One course from a different discipline: ART, HIST, HUM, LIT, PHIL or REL | | |
| Mathematics | | 6 |
| MATH1002 | A Survey of College Mathematics (or higher, based on student's placement) | |
| MATH2001 | Statistics I | |
| Science | | 3 |
| SCI1050 | Nutrition | |
| Social Sciences | | 6 |
| PSYC1001 | Introductory Psychology | |
| One course from ANTH, ECON, GEND, LEAD, PSCI, RES or SOC | | |
| A&S Electives | | 6 |
| Two courses with an EASC attribute | | |
| Free Electives [#] | | 12 |
| 12 credits selected from 1000–4999 numbered offerings within the university | | |
| Total Credits | | 123.0 |

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

^D Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

^{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.

[#] In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

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

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 options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. 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 scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?