

Baking & Pastry Arts - B.S.

Curriculum

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 their choosing, such as artisan bread and viennoiserie, confections and chocolate production, showpiece work, plated desserts, modern pastries, wedding cakes and formula development, all 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 professional competencies as students engage in critical thinking, problem-solving and communication strategies that align with industry expectations. Students are encouraged to plan their degree program based on their unique interests and use free electives to further their knowledge in areas such as entrepreneurship, management, design and sustainability.

The bachelor's degree culminates with an advanced internship experience where students continue to refine their pastry skills, placing an emphasis on supervisory skill development and managing resources which assists students in preparing for 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		
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		
CULS2210	Food Science	3
FSM3035	Supervision for Food Service Professionals	3
FSM3040	Food Service Financial Systems	3
GDES1020	Design Theory and Practice	3
Major Electives		
Choose 12 credits from the following:		12
BPA3710	Modern Cake & Floral Design	
BPA3720	Advanced Naturally Leavened Breads	
BPA3730	Advanced Viennoiserie and Decorative Breads	
BPA3740	Contemporary Plated Desserts	
BPA3750	Modern Chocolatier & Artisan Bean to Bar	
BPA4710	Advanced Petits Gateaux & Modern Pastry Buffet	
BPA4750	Advanced Chocolate & Sugar Artistry	
CULN2230	Designing Healthy Desserts	
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 ^{5a}		
Related Professional Studies		
FSM1165	The Food Safety Manager *	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
University Core Curriculum		
Communicating		9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Connecting		6
Two courses with the Connecting attribute (ECNG), one at the 2000 level, one at the 4000 level		
Experiencing		6
ART3020	Art History	
or PHIL3240	Ethics: A Global Perspective	
Additional course with the Experiencing attribute (EEXP) in a different discipline		
Measuring		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
Exploring		3
SCI1050	Nutrition	
Interacting		6
PSYC1001	Introductory Psychology	
Additional course with the Interacting attribute (EINT) in a different discipline		
A&S Electives		6
Two courses with the Arts & Sciences elective attribute (EASC)		
Free Electives [#]		15
15 credits selected from 1000–4999 numbered offerings within the university		
Total Credits		121.0

*

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).

^{5a} 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 students who qualify for the J2 program, up to four graduate 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 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 Study Abroad offer several options, direct enroll with international universities, domestic and digital options meet with a Study Abroad Advisor to learn more about how your major, minor, free electives, experiential learning and transferable courses would benefit by a Study Abroad program. There are many options for students during a semester, spring and/or summer breaks. Faculty-led, exchange, 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. 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!

Admissions Requirements

Please see a campus catalog for Admissions Requirements for this program.

Accelerated Program Options

J2 Program

The JWU J2 program allows qualified students enrolled in a matriculating undergraduate program to take graduate level courses at JWU. Students interested in pursuing this option should meet with their academic advisor to discuss their interest, qualifications and plans. The undergraduate student may take up to four graduate courses (maximum 12 credits) and are limited to 6 credits a semester and 3 credits per session (Fall Session I and Fall Session II).

The completion of graduate credits to fulfill undergraduate program requirements does not guarantee acceptance into the graduate program after completion of the baccalaureate degree. Matriculating undergraduate students who wish to formally enroll in a graduate program must fulfill all requirements for entrance into the intended graduate program and complete a graduate program application.

Note: Not all graduate courses are included as part of this policy. Courses offered as part of the Master of Arts in Teaching, Master of Education, Master of Science in Physician Assistant Studies and doctoral courses are excluded from this policy and are restricted to program majors only. Additional courses and/or programs as determined by individual colleges may also have restricted access.

Eligibility Criteria

To be eligible to enroll in graduate level courses (excludes: Masters of Arts in Teaching, Masters of Education, Masters of Science in Physician Assistant Studies, doctoral courses and other programs as outlined by the colleges).

Undergraduate students must meet the following criteria:

- Undergraduate cumulative GPA of 3.00 or higher
- Completed and registered undergraduate credits at least 90 credits
- Meet the individual course prerequisites

Appeal to Eligibility Criteria: College dean or designee will receive a copy of the Petition Form, Student's GPS and email requesting appeal if the student requests to appeal the GPA or earned/registered credit criteria. College dean/designee will review and determine approval.

These courses carry graduate credit and will replace undergraduate degree requirements when applicable, traditionally free-electives (maximum of 12 credits). The course will be applied to the undergraduate degree in the order in which they are taken (if required) and will also be applied towards both the students undergraduate and graduate GPA.

Students should maintain enrollment in at least 12 credits of undergraduate coursework to maintain full-time status; graduate course enrollment is not calculated into undergraduate full-time status. For students already attending full-time as undergraduates (12 credits or more) and paying the full-time tuition, the graduate credits will be included in full-time tuition fee. Students attending part-time (11 credits or less) will pay the cost per-credit undergraduate tuition for the graduate course.

Course registration will be based on space availability and students enrolled in graduate level courses will be required to maintain good academic standing at the undergraduate and graduate level.