

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 for two-year Baking & Pastry Arts and Culinary Arts* program graduates.

First two years: 61
in Baking & Pastry Arts *

OR

in Culinary Arts **

Third and fourth years:

Major Courses

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

CFIT4799	College of Food Innovation & Technology Advanced Internship	12
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Related Professional Studies

CAR0010	Career Management	1
CULS2210	Food Science	3
FSM3035	Supervision for Food Service Professionals	3
FSM3040	Food Service Financial Systems	3

A&S Core Experience

Integrative Learning		3
One ILS course 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		3
MATH2001	Statistics I	

Social Sciences		6
PSYC1001	Introductory Psychology	
One course from ANTH, ECON, GEND, LEAD, PSCI, RES or SOC		
A&S Electives		3
One course with an EASC attribute		
Total Credits		61.0
Four-Year Credit Total		122.0

* Students entering this program with an Associate in Occupational Science Degree may be required to complete additional credit hours of general education courses.

** Culinary Arts Associate's degree graduates enrolling in the Bachelor of Science degree in Baking & Pastry Arts must complete all associate Baking & Pastry laboratory courses.

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