

# Baking & Pastry Arts and Food Service Management - B.S.

The Baking & Pastry Arts and Food Service Management bachelor's degree program combines the strengths of baking and pastry arts and management to prepare students for a management career in front- or back-of-the-house. Graduates of the Baking & Pastry Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to, restaurant manager, kitchen manager, pastry chef, executive chef, food and beverage director, catering manager, room service manager, sous chef, beverage manager and dining room manager.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the food service management profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in food service operations.
- Analyze and interpret insights gained from decision-support tools and relevant sources to solve problems and improve organizational performance within the food service operations.
- Comprehend and apply industry specific operational standards.

The curriculum provides ample opportunity for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Baking & Pastry Arts and Food Service Management degree program develops a culinary foundation and management philosophy in its graduates.

The program allows students to receive a world-class baking and pastry and hospitality education. Students receive several senior-level capstone experiences in culinary arts, hospitality operations and strategic management.

## Baking & Pastry Arts and Food Service Management

A four-year program leading to the bachelor of science degree for two-year Baking & Pastry Arts program graduates

First two years:	62
in Baking & Pastry Arts *	
Third and fourth years:	
<b>Business Foundations</b>	
ACCT2150 Accounting for Hospitality Service Organizations	3
ACCT3150 Financial Management for Hospitality Service Organizations	3
LAW2005 Hospitality Law	3
<b>Major Courses</b>	
FSM2007 Food and Beverage Technology & Application Systems	3
FSM3075 Food Service and Hospitality Strategic Marketing	3
or HOSP3053 Hospitality Strategic Marketing	
FSM4081 Advanced Food & Beverage Operations and Planning	3
FSM4160 Food and Beverage Strategies and Logistics	3
HOSP2040 Human Resources Management in Service Organizations	3
or FSM2012 Food & Beverage Human Resources	
<b>A&amp;S Core Experience</b>	
Integrative Learning	3
One ILS course at the 4000 level	
Arts and Humanities	6
PHIL3240 Ethics: A Global Perspective	
One course from ART, HIST, HUM, LIT or REL	
Mathematics	3
MATH2001 Statistics I	
Social Sciences	6
ECON1001 Macroeconomics	
or ECON1002 Microeconomics	
One course from ANTH, GEND, LEAD, PSCI, PSYC, RES or SOC	
A&S Electives	3
One course with an EASC attribute	
<b>Free Electives #</b>	
15 credits selected from 1000-4999 numbered offerings within the university	15
<b>Total Credits</b>	<b>60.0</b>
<b>Four-Year Credit Total</b>	<b>122.0</b>

- \* First two years: Associate in Science Degree in Baking & Pastry Arts: minimum 60 credits (Associate degree general education requirements must be met.)

### \*\*General Education Requirements

All students are required to complete a science course i.e. PHY, BIO, CHM, SCI and MATH1002 A Survey of College Mathematics (or higher, based on student's placement) or its equivalent

For students without an awarded Associate in Science degree from a regionally accredited institution, the following courses are required in order to meet minimum accreditation standards.

Transcripts for these students will be evaluated to determine transfer credit eligibility for the following courses:

ENG1020	Rhetoric & Composition I	3
ENG1021	Rhetoric & Composition II	3
ENG1030	Communication Skills	3
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	3
Science	One course from BIO, CHM, PHY or SCI	3
A&S Electives	Two courses with an EASC attribute	6

- \*\* Students must complete 14 courses (at least 42 credits) of general studies within the B.S. degree.

# 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.

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!