

BAKING AND PASTRY ARTS ASSOCIATE IN SCIENCE DEGREE

Division: Career Technical Education

PROGRAM CODE: 1S31170

Financial Aid Eligible

The **Baking and Pastry Arts Associate in Science Degree** provides students with a broad and thorough foundation in the art of pastry and baking, from bread to chocolate to ice cream, and everything in between. The program is designed to help students develop a working knowledge of what is required to be successful in the fast pace culinary industry. To earn an Associate Degree students must complete all graduation requirements to include: (1) all major course requirements with a grade of C or better; (2) Cypress College Native General Education requirements; California State University General Education Breadth requirements (CSU GE Breadth) or IGETC General Education requirements; (3) the social justice, equity, and sustainability; (4) any elective courses to complete a minimum of 60 units; and, (5) have a minimum GPA of 2.0. At least 50% of all major course work must be completed at Cypress College. Courses that fulfill major requirements for an Associate Degree at Cypress College might not be the same as those required for completing the major at a transfer institution offering a Baccalaureate Degree. For information on specific university requirements, please consult with your counselor, or visit the Transfer Center. This degree requires a total of 39.5 units in the major in addition to other graduation requirements.

Code	Title	Units
Required Courses are listed in suggested sequence (38 units):		
HRC 100 C or HRC 100HC	Nutrition Honors Nutrition	3
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 145 C	The Art of Garde Manger	3
HRC 152 C	Menu Planning and Purchasing	3
HRC 231 C	Cost Control in Hospitality	3
HRC 232 C	Event Management	3
HRC 236 C	Baking Fundamentals II	3
HRC 246 C	Pastry Arts	3
HRC 255 C or HRC 265 C	American Regional Cuisine World Cuisine	4.5
HRC 290 C or HRC 295 C	Hospitality Capstone Internship	3
Total Units		39.5

Program Student Learning Outcomes:

OUTCOME 1: Acquire the culinary and baking industry workforce skills, including food safety, handling, preparation, kitchen management, exposure to various styles of pastries, and proper use of baking applications and equipment, necessary for employment in the industry.

Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for Baking and Pastry Arts to include sanitation and safety, equipment knowledge, baking ingredients, mixing method, dessert execution and presentation.

OUTCOME 3: Enhance student career and educational opportunities within the baking and pastry and culinary arts industry.

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1503