



Culinary Arts Baking and Pastry

Program: Culinary Arts

Program Code:

CU_CUB

Academic Area:

Business and Experiential Education

Type:

Associate in Applied Science

CIP Code:

12.0501

Program Statement

The Baking and Pastry Arts concentration in the Culinary Arts program provides the student with the opportunity to develop practical skills and theoretical knowledge needed to work in the food service/hospitality fields as pastry and bakery personnel in a variety of entry level and advanced positions.

Program Information

This program offers students the opportunity to develop strong communications, organizational, and critical thinking skills, as well as practical preparation for entry into the growing food service industry.

- Applicants must attend a New Student Information Session
- Prior to being considered for admission, students must complete the College Placement Exams (or be exempt).
- All courses are taught by experienced chef instructors and/or food service industry professionals.

Successful completion of this program requires participants to be able to demonstrate practical cooking skills required to work successfully in a professional kitchen.

Additional Costs

Students are responsible for the costs of their uniforms, kitchen and bakeshop tools, and texts.

Essential Functions

- Working in a kitchen environment where the temperature can exceed ambient temperature.
- Lifting and moving heavy weight (such as wait-trays, small equipment, and institutional size supplies - 25-50 lbs.)
- Sufficient communication skills to allow for successful interaction between the students and the public.
- Sufficient mobility and motor coordination to complete assigned tasks in the kitchen and dining room in a safe, efficient manner according to acceptable industry standards.
- Ability to learn and apply the body of knowledge necessary to meet the program curriculum and successfully enter the foodservice profession.



Special Requirements

To successfully complete the program, students should have their own transportation and should limit outside work commitments. Students must be available to work at required Culinary Arts functions.

After Bristol

Graduates can work in the kitchens, dining rooms, or bakeshops of a wide variety of establishments, from small local restaurants to large international organizations and can also transfer for further study to four-year colleges, including Johnson and Wales University.

Degree Requirements

General Courses

| Course # | Title | Credits |
|----------|--|---------|
| BIO 140 | Culinary Nutrition | 3 |
| CIS 113 | Hospitality Management Information Systems | 3 |
| COM 104 | Fundamentals of Public Speaking | 3 |
| ENG 101 | Composition I: College Writing | 3 |
| HST 226 | Food in History | 3 |
| INT 210 | Internship Experience I | 3 |
| MTH 115 | Culinary Math | 3 |
| SOC 252 | The Sociology of Human Relations | 3 |

Program Courses

| Course # | Title | Credits |
|----------|---|---------|
| CUL 100 | Introduction to the College/Culinary Experience | 1 |
| CUL 140 | Food Safety Management | 2 |
| CUL 151 | Essentials of Baking and Pastry | 3 |
| CUL 153 | Baking Technologies | 3 |
| CUL 155 | Cooking Skills for Bakers | 2 |
| CUL 156 | Artisan Bread | 3 |
| CUL 157 | French Pastries | 3 |
| CUL 216 | Culinary Capstone Experience | 3 |
| CUL 240 | Purchasing, Menu Planning and Cost Control | 3 |
| CUL 251 | Advanced Pastry Arts | 4 |
| CUL 253 | The Art of the Cake | 3 |
| CUL 254 | Contemporary Plated Desserts | 3 |
| CUL 255 | Chocolate, Pastillage, and Mignardises | 3 |



Recommended Course Sequence - Semester 1

| Course # | Title | Credits |
|----------|---|---------|
| CUL 100 | Introduction to the College/Culinary Experience | 1 |
| CIS 113 | Hospitality Management Information Systems | 3 |
| CUL 140 | Food Safety Management | 2 |
| CUL 151 | Essentials of Baking and Pastry | 3 |
| CUL 153 | Baking Technologies | 3 |
| CUL 155 | Cooking Skills for Bakers | 2 |
| MTH 115 | Culinary Math | 3 |

Recommended Course Sequence - Semester 2

| Course # | Title | Credits |
|----------|--|---------|
| CUL 156 | Artisan Bread | 3 |
| CUL 157 | French Pastries | 3 |
| CUL 240 | Purchasing, Menu Planning and Cost Control | 3 |
| COM 104 | Fundamentals of Public Speaking | 3 |
| ENG 101 | Composition I: College Writing | 3 |

Recommended Course Sequence - Semester 3

| Course # | Title | Credits |
|----------|----------------------------------|---------|
| CUL 253 | The Art of the Cake | 3 |
| CUL 251 | Advanced Pastry Arts | 4 |
| SOC 252 | The Sociology of Human Relations | 3 |
| HST 226 | Food in History | 3 |

Recommended Course Sequence - Semester 4

| Course # | Title | Credits |
|-----------------------|--|-----------|
| CUL 216 | Culinary Capstone Experience | 3 |
| CUL 255 | Chocolate, Pastillage, and Mignardises | 3 |
| CUL 254 | Contemporary Plated Desserts | 3 |
| BIO 140 | Culinary Nutrition | 3 |
| INT 210 | Internship Experience I | 3 |
| Total credits: | | 60 |