



# Culinary Arts Baking and Pastry

**Program:** Culinary Arts

**Program Code:**

CU\_CUB

**Academic Area:**

Business and Experiential Education

**Type:**

Associate in Applied Science

**Campus:**

Fall River

**CIP Code:**

12.0501

## Program Goals 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 foodservice/hospitality fields as pastry and bakery personnel in a variety of entry level and advanced positions.

## Program Information

Prior to being considered for admission, applicants must attend a Culinary Arts Applicant Information Session and complete the College Placement Exams (or be exempt). Students requiring developmental courses in math, reading, or English must complete those courses prior to enrolling in any culinary lab courses. Culinary Arts programs are exempt from meeting General Education Competencies due to the requirements of the Associate in Applied Science degree.

## Hints for Success

Successful completion of this program requires participants be able to demonstrate cooking practical 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.

Bristol participates in the statewide MassTransfer program and has developed many program-to-program transfer articulation agreements which guarantee admission and credit transfer. For a complete listing of eligible MassTransfer programs and current Bristol articulation agreements, visit the Transfer Affairs website.

## Degree Requirements

### General Courses

<b>Course #</b>	<b>Title</b>	<b>Credits</b>
BIO 140	Nutrition for Culinaricians	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 Seminar I	3
MTH 115	Culinary Math	3
SOC 252	The Sociology of Human Relations	3



## Program Courses

<b>Course #</b>	<b>Title</b>	<b>Credits</b>
CUL 100	Introduction to the College/Culinary Experience	1
CUL 140	Sanitation for Culinarians	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

<b>Course #</b>	<b>Title</b>	<b>Credits</b>
CUL 100	Introduction to the College/Culinary Experience	1
CIS 113	Hospitality Management Information Systems	3
CUL 140	Sanitation for Culinarians	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

<b>Course #</b>	<b>Title</b>	<b>Credits</b>
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

<b>Course #</b>	<b>Title</b>	<b>Credits</b>
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

<b>Course #</b>	<b>Title</b>	<b>Credits</b>
CUL 216	Culinary Capstone Experience	3
CUL 255	Chocolate, Pastillage, and Mignardises	3
CUL 254	Contemporary Plated Desserts	3
BIO 140	Nutrition for Culinarians	3
INT 210	Internship Experience Seminar I	3
<b>Total credits:</b>		<b>60</b>