



## Culinary Arts/Baking and Pastry Career

### 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 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 an Applicant Orientation Session (See BCC Web Page, Admission, More Information).
- Prior to being considered for admission, students must 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.

### 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 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, Paul Smith's College and Newbury College.
- BCC 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 BCC articulation agreements, visit the Transfer Affairs website at [www.BristolCC.edu/transfer](http://www.BristolCC.edu/transfer)

**Subject:** Culinary Arts  
**Type:** Associate Degree

## Campus

**Campus:**  
Fall River  
Item #  
Title  
Credits

## General Courses

Item #	Title	Credits
BIO 140	Nutrition for Culinarians	3
CIS 113	Hospitality Management Information Systems	3
ENG 101	Composition I: College Writing	3
ENG 102	Composition II: Writing about Literature	3
HST 226	Food in History	3
SOC 252	The Sociology of Human Relations	3

## Choose one of the following

Item #	Title	Credits
MTH 115	Culinary Math	3
MTH 119	Fundamental Statistics	3
MTH 125	Modern College Mathematics	3



## Program Courses

Item #	Title	Credits
CUL 100	Introduction to College/Culinary Experience	1
CUL 102	Culinary Art	1
CUL 103	Culinary Photography	1
CUL 104	Culinary Ice Carving	1
CUL 140	Sanitation for Culinarians	2
CUL 151	Essentials of Baking I	3
CUL 152	Essentials of Baking II	4
CUL 153	Baking Technologies	3
CUL 154	Introduction to Showpieces and Displays	3
CUL 240	Purchasing for Culinarians	2
CUL 241	Foodservice Operations and Career Development	2
CUL 251	Advanced Pastry Arts I	4
CUL 252	Advanced Pastry Arts II	6
CUL 253	The Art of the Cake	3
CUL 256	The Capstone Experience for Bakers	3

## Recommended Course Sequence - Fall Semester 1

Item #	Title	Credits
CUL 113	Baking Skills for Cooks	2
CUL 100	Introduction to College/Culinary Experience	1
CUL 102	Culinary Art	1
CUL 103	Culinary Photography	1
CUL 104	Culinary Ice Carving	1
CUL 140	Sanitation for Culinarians	2
CUL 151	Essentials of Baking I	3
CUL 153	Baking Technologies	3

## Recommended Course Sequence - Spring Semester 2

Item #	Title	Credits
CUL 152	Essentials of Baking II	4
CUL 154	Introduction to Showpieces and Displays	3
CUL 240	Purchasing for Culinarians	2
ENG 101	Composition I: College Writing	3
MTH 115	Culinary Math	3
MTH 119	Fundamental Statistics	3
MTH 125	Modern College Mathematics	3



## Recommended Course Sequence - Summer

Consider taking Gen Ed courses to reduce semester load.

## Recommended Course Sequence - Fall Semester 3

<b>Item #</b>	<b>Title</b>	<b>Credits</b>
CUL 251	Advanced Pastry Arts I	4
CUL 253	The Art of the Cake	3
HST 226	Food in History	3
ENG 102	Composition II: Writing about Literature	3
SOC 252	The Sociology of Human Relations	3

## Recommended Course Sequence - Spring Semester 4

<b>Item #</b>	<b>Title</b>	<b>Credits</b>
CUL 241	Foodservice Operations and Career Development	2
CUL 252	Advanced Pastry Arts II	6
CUL 256	The Capstone Experience for Bakers	3
BIO 140	Nutrition for Culinaricians	3
<b>Total credits:</b>		<b>61</b>