

CULINARY ARTS - PASTRY CHEF SPECIALTY, ASSOCIATE OF APPLIED SCIENCE



Program Information

Do you love food? Do you enjoy baking? Have a taste for a sweet life in a fast-paced, high-energy career? Dream of being the next celebrity chef? If so, San Jacinto College can help make your dreams come true! Our pastry chef program allows you to work within the industry while you build your education. If your ambitions are more specific, you can also choose to specialize as an assistant cook, baker or baker's helper, or in basic cooking or specialty foods.

The San Jacinto College pastry chef program:

- Is a blend of lectures, labs, field trips, guest lecture presentations, networking opportunities, job placement, and a variety of skill sets taught by our state and nationally recognized chefs and professors;
- Places emphasis on fundamental and advanced culinary arts techniques and *hands-on, real world* learning through working with our program director, faculty, managers, chefs, and cooks to operate a full-service catering operation, the San Jac Gator Café and Grill, a gourmet bakery, and a fine dining restaurant; and
- Offers field trips to world-famous culinary destinations including Italy, Disney World, New Orleans, Detroit, and other local culinary events, food shows, and conventions.

Accreditation by American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) assures that a program is meeting at least a minimum of standards and competencies set for faculty, curriculum, and student services.

Additional Information

San Jacinto College offers scholarship opportunities, financial aid, a culinary club, and participation in a variety of culinary competitions.

Career Opportunities

- Cake Decorator
- Owner/Operator Bakery
- Bed and Breakfast Operator
- Pastry Chef/Baker
- Executive Pastry Chef

- Pastry Sous Chef
- Cruise Line Pastry Chef

Earning Potential

Baker median salary: \$24,300¹

¹ Source: texaswages.com (<http://texaswages.com>) Gulf Coast region, 2018

For more information, students may contact North campus at 281-998-6150, x7150.

Campus

North Campus

Information

The Culinary Arts program provides basic education and training for cooks and apprentice chefs. Sequential courses provide for development of technical food preparation and service skills, understanding of the principles of food and beverage composition, experience in the use and maintenance of professional food service equipment, and basic development of supervisory skills.

Associate of Applied Science Degree

The purpose of the pastry chef program is to provide students with an opportunity to specialize their degree plan in baking and pastry. Program graduates will acquire relevant knowledge and skills that will prepare them to work in this exciting industry. Pastry chef students will learn cake decorating, chocolates and confection sugars, bakeshop production, plate presentation, fundamentals of baking, food and beverage cost control, nutritional components of food and desserts, and basic supervisory skills.

Plan of Study

North Campus

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Course	Title	Credits
First Term		
CHEF 1205	Sanitation and Safety	2
RSTO 1313	Hospitality Supervision	3
PSTR 1306	Cake Decorating I	3
PSTR 1301	Fundamentals of Baking	3
PSTR 1342	Quantity Bakeshop Production	3
Credits		14
Second Term		
PSTR 2301	Chocolates and Confections	3
PSTR 2307	Cake Decorating II	3
RSTO 2301	Principles of Food and Beverage Control	3
PSTR 2431	Advanced Pastry Shop	4
PSTR 2365	Practicum - Baking and Pastry (or Field Experience)	3
Credits		16
Summer Year One Term		
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1310	Garde Manger	3

PSTR 1343	Bakery Operations and Management	3
Credits		9
Third Term		
ENGL 1301	Composition I	3
SPCH 1321	Business and Professional Speech	3
MATH 1332	Contemporary Mathematics (Quantitative	3
	or MATH 1314 Reasoning) (or higher)	
	or College Algebra	
Language, Philosophy, and Culture (Humanities) or Creative Arts (Fine Arts)		3
Credits		12
Fourth Term		
Social and Behavioral Sciences or Government/Political Science or American History		3
MRKG 1311	Principles of Marketing	3
ENGL 2311	Technical and Business Writing	3
Credits		9
Total Credits		60

Capstone Experience: PSTR 2365 Practicum - Baking and Pastry