

# CULINARY ARTS, PASTRY CHEF SPECIALTY, ASSOCIATE OF APPLIED SCIENCE

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## 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.

Students enrolling into San Jacinto College programs with external learning experiences (i.e., clinical, practicum, externship, cooperative, etc.) will be required to comply with the immunization requirements and policies of the clinical/external learning sites to engage in all clinical/external learning experiences. Vaccination requirements at clinical/external learning sites are implemented pursuant to the independent authority of such facilities and are not mandated by San Jacinto College. Failure to meet the immunization requirements mandated by clinical/external learning sites may limit a student's ability to complete the program and/or may delay the student's graduation date. San Jacinto College does not process exemptions, and students should address potential vaccination exemptions directly with the clinical/external learning site.

## 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.