

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

ENGL 2311	Technical and Business Writing	3
<b>Credits</b>		<b>9</b>
<b>Total Credits</b>		<b>60</b>

Capstone Experience: PSTR 2365 Practicum - Baking and Pastry or  
HAMG 2305 Hospitality Management and Leadership



## Plan of Study

3CULA-PC

<b>First Term</b>		<b>Credits</b>
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
<b>Credits</b>		<b>14</b>
<b>Second Term</b>		
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	3
or HAMG 2305	Experience) or Hospitality Management and Leadership	
<b>Credits</b>		<b>16</b>
<b>Summer Year One Term</b>		
IFWA 1318	Nutrition for the Food Service Professional	3
PSTR 1343	Bakery Operations and Management	3
PSTR 1340	Plated Desserts	3
<b>Credits</b>		<b>9</b>
<b>Third Term</b>		
ENGL 1301	Composition I	3
SPCH 1321	Business and Professional Speech	3
Mathematics		3
Language, Philosophy and Culture (Humanities) or Creative Arts (Fine Arts)		3
<b>Credits</b>		<b>12</b>
<b>Fourth Term</b>		
Social and Behavioral Sciences or Government/Political Science or American History		3
MRKG 1311	Principles of Marketing	3