

CULINARY ARTS, PASTRY CHEF SPECIALTY, ASSOCIATE OF APPLIED SCIENCE

ENGL 2311	Technical and Business Writing	3
Credits		9
Total Credits		60

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



Plan of Study

3CULA-PC

First Term		Credits
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 or HAMG 2305 Experience) or Hospitality Management and Leadership	3
Credits		16
Summer Year One Term		
IFWA 1318	Nutrition for the Food Service Professional	3
PSTR 1343	Bakery Operations and Management	3
PSTR 1340	Plated Desserts	3
Credits		9
Third Term		
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
Credits		12
Fourth Term		
Social and Behavioral Sciences or Government/Political Science or American History		3
MRKG 1311	Principles of Marketing	3