

# Baking & Pastry AAS

## Suggested Course Sequence

Semester 1

3-5 Credit Hours  
**Mathematics**  
1000 Level or Above

**CULIN-1108**  
Cul. Measurements & Conversions  
2 Credit Hours

**CULIN-1120**  
Sanitation  
1 Credit Hours

**CULIN-1170**  
Baking Science  
2 Credit Hours

**CULIN-1171**  
Baking Fundamentals  
3 Credit Hours

**HOSP-1100**  
Intro to the Hospitality Industry  
3 Credit Hours

Semester 2

3 Credit Hours  
**English**  
1101 or 1105

3-5 Credit Hours  
**Physical or Life Science**  
Lab Component

**CULIN-1103**  
Fast Casual Dining  
2 Credit Hours  
*Spring & Fall Only*

**CULIN-1109**  
Culinary & Baking Nutrition  
1 Credit Hour

**CULIN-1172**  
Pastry Fundamentals  
3 Credit Hours

**CULIN-1174**  
Cake Decorating Foundations  
2 Credit Hours

Summer

3 Credit Hours  
**Speech**  
1100, 1120 or 1150

**HOSP-1121**  
Supervision in the Hospitality Industry  
3 Credit Hours

Semester 3

3 Credit Hours  
**Social & Behavioral Science**

**CULIN-1173**  
Concept Dev. for Bakeries  
2 Credit Hours  
*Spring & Fall Only*

**CULIN-1175**  
Specialty Baking  
3 Credit Hours  
*Spring & Fall Only*

**CULIN-2152**  
Food & Bev Purchasing  
3 Credit Hours  
*Spring & Fall Only*

**CULIN-2176**  
Inter. Baking & Pastry  
4 Credit Hours  
*Spring & Fall Only*

Semester 4

3 Credit Hours  
**Humanities or Fine Arts**

**CULIN-2177**  
Adv. Baking & Pastry  
4 Credit Hours  
*Spring & Fall Only*

**CULIN-2178 (Elective)**  
Artistic Chocolate/Sugar  
3 Credit Hours  
*Spring Only*

**CULIN-2179 (Elective)**  
Artisan Bread  
3 Credit Hours  
*Fall Only*

**CULIN-2180 (Elective)**  
Adv. Cake Decorating  
2 Credit Hours

