

HOSPITALITY MANAGEMENT PASTRY BAKING Certificate

Program Locations: Gulf Shores Campus

Length: Three Semesters

This program is designed to provide training and development of competencies for students enrolled in the program to comply with guidelines as set by the American Culinary Federation. This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in this program will transfer to four-year institutions, this program is not designed to be a transfer program of study; therefore, it is not subject to the terms and conditions of STARS.

AREA I: Written Composition		3 Total Hours
ENG 101 – English Composition I		3
AREA II: Humanities and Fine Arts		3 Total Hours
Choose one of the following: SPH 106 – Fundamentals of Oral Communic SPH 107 – Fundamentals of Public Speaking		3
AREA III: Natural Sciences and Mathematics		6 Total Hours
CIS 146 – Microcomputer Application		3
Choose one of the following: MTH 100 – Intermediate College Algebra MTH 116 – Mathematical Applications		3
AREA IV: History, Social, and Behavioral Science	s	0 Total Hours
AREA V: Pre-Professional, Major, and Elective Courses		36 Total Hours
CUA 101 – Orientation to Hospitality Profession		3
CUA 111 – Foundations of Nutrition		3
CUA 116 – Sanitation and Safety		3
CUA 125 – Food Preparation		5
PAS 100 – Fundamentals of Baking		4
PAS 173 – Pastries I		3
PAS 208 – Advanced Baking		3
PAS Electives: Choose three from the following: PAS 130 – Chocolate and Truffles PAS 165 – Cake Décor and Design PAS 166 – Cake Decorating II PAS 168 – Specialty European Cake PAS 170 – Essentials of Bread	PAS 171 – World Class Breads PAS 175 – Pastries II PAS 232 – Distinguished Topics in Baking PAS 233 – Distinguished Toping in Pastry Arts	9
HMM or HSM Electives: Choose one from the fol HMM 106 – Beverage Selection HMM 120 – Beverage Operations	lowing: HMM 260 – Human Resource Management HSM 201 – Event Planning & Management	3
Total Hours		48 SH