



PASTRY BAKING

Certificate – CER PAS

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		0 Total Hours
AREA III: Natural Sciences and Mathematics		6-7 Total Hours
Choose one of the following: MTH 100 – Intermediate College Algebra or Higher MTH 116 – Mathematical Applications		3
Math, Computer Science or Science Elective: Choose one of the following BIO 101 – Introduction to Biology I BIO 102 – Introduction to Biology II BIO 103 – Principles of Biology I CHM 104 – Introduction to Inorganic Chemistry CHM 111 – College Chemistry I CHM 112 – College Chemistry II CIS 146 – Microcomputer Applications MTH 100 – Intermediate College Algebra MTH 110 – Finite Mathematics MTH 112 – Precalculus Algebra MTH 113 – Precalculus Trigonometry MTH 115 – Precalculus Algebra and Trigonometry MTH 116 – Mathematical Applications PHS 111 – Physical Science I PHS 112 – Physical Science II PHY 120 – Introduction to Physics PHY 201 – General Physics I with Trigonometry PHY 202 – General Physics II with Trigonometry		3-4
AREA IV: History, Social, and Behavioral Sciences		0 Total Hours
AREA V: Pre-Professional, Major, and Elective Courses		29 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 173 – Pastries I		3
PAS 204 – Foundations of Baking		3
PAS 208 – Advanced Baking		3
PAS Electives: Choose two 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 Topping in Pastry Arts		6
Total Hours		38-39 SH