## PASTRY BAKING <br> Associate in Applied Science Degree - AAS PAS

## Program Locations: Gulf Shores Campus

Length: Four Semesters
This program is designed to produce management personnel for the Pastry Baking industry.

## Pastry/Baking Program Philosophy and Objectives

The Culinary and Pastry Programs are designed to afford the necessary skills and knowledge to its diverse student body for success in today's ever-changing business world by integrating general education, professional skills, and career focused education. To this end, these programs will provide excellence in faculty, service, curricula, and facilities to equip students with the theoretical and applied tools necessary to become contributing members of society and to realize gainful employment in professional fields with strong growth potential.

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 Alabama Transfers state transfer and articulation reporting system.

* For the MTH 116 or more advanced requirement:

Students planning to transfer to four-year degree will need to take a higher-level math:

- University of Alabama: MTH 110 - Finite Math
- Troy University: MTH 112 - Pre-Calculus Algebra
- University of South Alabama: MTH 110 - Finite Math
- Auburn University: MTH 115 - Pre-Cal Algebra/Trig

Humanities and Fine Arts Elective: Choose one of the following
ART 100 - Art Appreciation
ART 203 - Art History I
ART 204 - Art History II
HUM 101 - Introduction to Humanities I
HUM 102 - Introduction to Humanities II
MUS 101 - Music Appreciation
PHL 106 - Introduction to Philosophy

PHL 206 - Ethics and Society
REL 100 - History of World Religions
REL 151 - Survey of the Old Testament
REL 152 - Survey of the New Testament
THR 120 - Theater Appreciation
THR 126 - Introduction to Theater

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CIS 146 - Microcomputer Applications MTH 100 - Intermediate College Algebra MTH 110 - Finite Mathematics MTH 112 - Precalculus Algebra

PHY 201 - General Physics I with Trigonometry PHY 202 - General Physics II with Trigonometry

AREA IV: History, Social, and Behavioral Sciences
Choose one of the following:

ECO 231 - Principles of Macroeconomics
ECO 232 - Principles of Microeconomics GEO 100 - World Regional Geography
HIS 101 - Western Civilization I
HIS 102 - Western Civilization II
HIS 121 - World History I
HIS 122 - World History II HIS 201 - United States History I

HIS 202 - United States History II
POL 200 - Introduction to Political Science
POL 211 - American National Government
PSY 200 - General Psychology
PSY 210 - Human Growth and Development
SOC 200 - Introduction to Sociology
SOC 210 - Social Problems

AREA V: Pre-Professional, Major, and Elective Courses

| CUA 101 - Orientation to Hospitality Profession | 3 |
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| CUA 111 - Foundations of Nutrition | 3 |
| CUA 116 - Sanitation and Safety | 3 |
| CUA 125 - Food Preparation | 5 |
| CUA 183 - Culinary Art Sculpture | 3 |
| CUA 205 - Intro to Garde Manger | 3 |
| CUA 213 - Food Purchasing and Cost Control | 3 |
| HMM 241 - Restaurant Service Management | 3 |
| HMM 260 - Human Resources Management | 3 |
| PAS 170 - Essentials of Bread Baking or PAS 171 - World Class Breads | 3 |
| PAS 173 - Pastries I | 3 |
| PAS 175 - Pastries II | 3 |
| PAS 177 - Baking and Pastry Capstone Class | 1 |
| PAS 204 - Foundations of Baking | 3 |
| PAS 208 - Advanced Baking | 3 |
| ORI 101 - Orientation to College | 1 |
| PAS Electives: Choose one from the following:  <br> PAS 130 - Chocolate \& Truffles PAS 170 - Essentials of Bread <br> PAS 165 - Cake Deco \& Design PAS 171 - World Class Breads <br> PAS 166 - Cake Decorating II PAS 233 - Distinguished Topics I <br> PAS 168 - Specialty European Cake PAS 232 - Distinguished Topics in Baking | 3 |
| Total Hours | 64-65 SH |

