

PASTRY BAKING

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

AREA I: Written Composition		3 Total Hours
ENG 101 – English Composition I		3
AREA II: Humanities and Fine Arts		3 Total Hours
Humanities and Fine Arts Elective: Choose one of the f ART 100 – Art Appreciation	PHL 206 – Ethics and Society	3
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	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	
AREA III: Natural Sciences and Mathematics		6-7 Total Hours
Choose one of the following: MTH 100 – Intermediate College Algebra or Highe MTH 116 – Mathematical Applications	er	3
Math 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	MTH 113 – Precalculus Trigonometry MTH 115 – Precalculus Algebra and Trigonometry MTH 116 – Mathematical Applications PHS 111 – Physical Science I	3-4
CHM 111 – College Chemistry I CHM 112 – College Chemistry II	PHS 112 – Physical Science II PHY 120 – Introduction to Physics	

CIS 146 – Microcomputer Applications	PHY 201 – General Physics I with Trigonometry	
MTH 100 – Intermediate College Algebra	PHY 202 – General Physics II with Trigonometry	
MTH 110 – Finite Mathematics		
MTH 112 – Precalculus Algebra		
AREA IV: History, Social, and Behavioral Sciences		3 Total Hours
Choose one of the following:		
ECO 231 – Principles of Macroeconomics	HIS 202 – United States History II	3
ECO 232 – Principles of Microeconomics	POL 200 – Introduction to Political Science	
GEO 100 – World Regional Geography	POL 211 – American National Government	
HIS 101 – Western Civilization I	PSY 200 – General Psychology	
HIS 102 – Western Civilization II	PSY 210 – Human Growth and Development	
HIS 121 – World History I	SOC 200 – Introduction to Sociology	
HIS 122 – World History II	SOC 210 – Social Problems	
HIS 201 – United States History I		
AREA V: Pre-Professional, Major, and Elective Cour	ses	49 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
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:		
PAS 130 – Chocolate & Truffles	PAS 170 – Essentials of Bread	
PAS 165 – Cake Deco & Design	PAS 171 – World Class Breads	3
PAS 166 – Cake Decorating II	PAS 233 – Distinguished Topics I	
PAS 168 – Specialty European Cake	PAS 232 – Distinguished Topics in Baking	
Total Hours		64 -65 SH