Pastry Baking, A.A.S.

Program Location: Gulf Shores Campus

Hospitality Management Division

Length: Five 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.

- * 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

Program: Hospitality Management

Type: A.A.S.

Semester One - Fall

ltem #	Title	Credits
CUA 101	Orientation to the Hospitality Profession	3
CUA 116	Sanitation and Safety	3
PAS 100	Fundamentals of Baking	4
	MTH 116 or more advanced	3
	Humanities and Fine Arts Elective (I)	3
ORI 101	Orientation to College	1

Semester Two - Spring

ltem #	Title	Credits
PAS 173	Pastries I	3
PAS 208	Advanced Baking	3
CUA 213	Food Purchasing and Cost Control	3
CUA 125	Food Preparation	5
HMM 241	Restaurant Service Management I	3

Semester Three - Summer

Item #	Title	Credits
CUA 183	Culinary Art Sculpture	3
HMM 260	Human Resource Management	3
PAS 250	Field Experience	3
	PAS Elective (3 SH)	3

Semester Four - Fall

ltem #	Title	Credits
CUA 111	Foundations in Nutrition	3
PAS 175	Pastries II	3
ENG 101	English Composition I	3
CIS 146	Microcomputer Applications	3
	Natural Science Elective (4 SH)	4

Semester Five - Spring

Item #	Title	Credits
	PAS 170 or PAS 171	3
PAS 177	Baking and Pastry Capstone Class	1
CUA 205	Intro to Garde Manger	3
	SPH 106 or SPH 107	3
	History, Social Science, or Behavioral Science Elective	3
	Total credits:	75