

Baking & Pastry Arts

The Baking & Pastry Arts degree curriculum provides students with a challenging and academic environment while they acquire the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakery/pastry shops, wholesale/retail markets, and high-volume bakeries or further academic studies.

Students are exposed to many niche markets within the baking and pastry field, while focusing on a firm foundational understanding of professional production methods and best practices. Course work includes specialty/artisanal breads, desserts/pastries, chocolate and confections production, decorative work, high-volume production, and food marketing.

Coursework includes theoretical knowledge as well as hands-on practical training that develop critical competencies to meet industry demands, including environmental stewardship, operational efficiencies, and professionalism.

Students are expected to have an understanding of science and math as it applies to baking and pastry products. Courses are fast-paced, immersive and intensive. Most courses are completed in approximately 3-4 weeks. Students are expected to attend class daily when in session and be present for class for the entire class period.

Graduates should qualify for entry-level positions, such as baker, pastry cook, cake decorator, pastry or bakery assistant, and assistant pastry chef. An American Culinary Federation certification may be available to graduates.

For specific information about potential positions and wages in baking & pastry arts employment, visit the Central Piedmont Career Coach website.

Baking and Pastry Arts (A55130)

Degree Awarded

The Associate in Applied Science Degree – Baking and Pastry Arts is awarded by the college upon completing this program.

Admissions

- Complete an admissions application to Central Piedmont.
- Submit an official high school diploma as well as college transcripts to the Admission/Records Center.
- Take placement tests in English, reading, and mathematics.
- Completed all required developmental studies courses must be completed before beginning CUL, HRM, and BPA prefix courses.
- Consult with an academic advisor regarding course placement.
- Register for required General Education courses.
- Attend a Baking and Pastry Arts program information session. Please click here to be informed of the next information session.
- All courses require granted permission which is granted by the program chair after students have met specific requirements.
- Students must have a BPA program code **A55130**.

Notes

- New Students must attend an information session prior to meeting with a faculty advisor.
- After attending a mandatory session, students must meet with a BPA faculty member to determine student readiness as well as course

availability, before being granted permission to register for courses. Courses will not be unlocked without completing these steps.

- Students with food allergies and sensitivities will need to meet with the program chair to determine if accommodations are possible and reasonable. Not all accommodation requests can be met. The following allergens are present in nearly all courses: wheat, gluten, dairy, eggs, soy, peanuts, tree nuts. Students must be able to be in the same room with listed allergens. Students are required to taste all food produced in coursework and will need to acquire a medical exemption if unable to taste/consume certain food products. Students will be required to handle and fabricate meat products in CUL 142, including beef, pork and chicken. Pork gelatin is used in nearly all lab coursework, beef gelatin can be used in some instances.
- Enrollment into the program is limited to 14 seats per enrollment group.
- Enrollment groups (cohorts) start semesters are based upon space availability.
- Students must take courses in the predetermined sequence.
- Most courses meet Monday-Thursday from approximately 8 a.m.-3 p.m. Some courses meet as early as 7 a.m.
- All major requirement courses and other major requirement courses are taught primarily at the Harris Campus by BPA program instructors.
- Students must complete each CUL and BPA course with a "C" or better in all courses with CUL and BPA prefixes in order to progress to the next course in the sequence.
- Students are highly encouraged to complete Math requirements or math refreshers before beginning the program.
- Criteria for program admission include scores on standardized tests, interviews and/or attendance to Baking and Pastry Arts information session, completion of general education requirements, past academic performance with a minimum GPA of 2.0, and/or experience in the field of interest.
- All CUL and BPA lab classes require student accident medical insurance.
- Please see our New Student Information Guide here for additional information.

Contact Information

The Baking and Pastry Arts Program is located exclusively at the Harris Campus.

The Baking and Pastry Arts Program is a department within the Education & Training Division. For more information, call 704.330.4642 or visit the Baking and Pastry Arts website.

General Education Requirements

ENG 111	Writing and Inquiry	3.0
Select 3 credits of the following:		3.0
ENG 112	Writing and Research in the Disciplines	
ENG 114	Professional Research & Reporting	
Select 3 credits of the following:		3.0
ART 111	Art Appreciation	
ART 114	Art History Survey I	
ART 115	Art History Survey II	
DRA 111	Theatre Appreciation	
HUM 120	Cultural Studies	
HUM 130	Myth in Human Culture	
MUS 110	Music Appreciation	

MUS 112	Introduction to Jazz	
PHI 215	Philosophical Issues	
PHI 240	Introduction to Ethics	
REL 110	World Religions	
Select 3 credits of the following		3.0
ECO 251	Principles of Microeconomics	
ECO 252	Principles of Macroeconomics	
HIS 111	World Civilizations I	
HIS 112	World Civilizations II	
HIS 131	American History I	
HIS 132	American History II	
POL 120	American Government	
PSY 150	General Psychology	
SOC 210	Introduction to Sociology	
Select 3 credits of the following:		3.0
MAT 110	Mathematical Measurement and Literacy	
MAT 121	Algebra/Trigonometry I	
MAT 143	Quantitative Literacy	
MAT 152	Statistical Methods I	
MAT 171	Precalculus Algebra	
Major Requirements		
ACA 122	College Transfer Success	1.0
BPA 120	Petit Fours and Pastries	3.0
BPA 130	European Cakes and Tortes	3.0
BPA 150	Artisan & Specialty Bread	4.0
BPA 165	Hot and Cold Desserts	3.0
BPA 210	Cake Design and Decorating	3.0
BPA 230	Chocolate Artistry	3.0
BPA 240	Plated Desserts	3.0
BPA 250	Dessert and Bread Production	5.0
BPA 260	Pastry and Baking Marketing	3.0
CUL 110	Sanitation and Safety	2.0
CUL 142	Fundamentals of Food	5.0
or CUL 140	Culinary Skills I	
CUL 160	Baking I	3.0
CUL 160A	Baking I Lab	1.0
HRM 220	Cost Control-Food and Beverage	3.0
HRM 245	Human Resource Management-Hospitality	3.0
WBL 112	Work-Based Learning I	2.0
Total Credits		65

No diplomas are offered in Baking and Pastry Arts.

Baking and Pastry Arts Certificates (C55130)

Admissions

- Complete an admissions application to Central Piedmont.
- Consult with an academic advisor regarding course placement.
- Contact the Baking and Pastry Arts Program Chair at 704.330.4642 to register for the next information session.

- Attend a mandatory Baking and Pastry Arts program information session.
- Many courses have prerequisites or co-requisites; check the Courses section for details.
- Students must have a BPA program certificate code as listed above.

Notes

- Currently, there are more applications for admittance than space available in the Baking and Pastry Arts Program. Criteria for program admission include scores on standardized tests, interview and/or attendance to orientation, completion of general education requirements, past academic performance with a minimum GPA of 2.0, and experience in the field of interest.
- Students must meet admission requirements, attend an information session and complete an advising appointment with Baking and Pastry Arts faculty prior to registering for courses.
- Progression in this program is dependent upon a score of "C" or better in all courses with CUL, HRM and BPA prefixes.
- All CUL and BPA lab classes require student accident medical insurance.

Contact Information

The Baking and Pastry Arts program is a department within the Hospitality & Public Services Division. For more information, call 704.330.4642 or visit the Baking and Pastry Arts website.

Baking and Pastry Arts Certificate Specialization in Artisan Breads (C55130-C5)

Major Requirements

CUL 110	Sanitation and Safety	2.0
CUL 160	Baking I	3.0
CUL 160A	Baking I Lab	1.0
BPA 150	Artisan & Specialty Bread	4.0
CUL 142	Fundamentals of Food	5.0

Total Credits **15**

Baking and Pastry Arts Suggested Course Sequence

The following is the suggested plan for when to take each course to complete the Associate in Applied Science degree, based on the program requirements of the 2024-2025 catalog. This is only a recommendation — you may take courses in another order upon consultation with your advisor. This plan is based on you starting with college-level math and English courses, starting your program in the fall, and attending full-time. You can also follow this sequence if you attend part-time. Speak with your academic advisor about the plan and any questions. This program might also offer diplomas or certificates; visit the catalog or contact the program for details. Visit the Academic Advising page for instructions on locating your assigned advisor: <https://www.cpcc.edu/academics/academic-advising>

Term I		Credits
CUL 110	Sanitation and Safety	2.0
ACA 122	College Transfer Success	1.0
ENG 111	Writing and Inquiry	3.0
MAT 110	Mathematical Measurement and Literacy	3.0
Humanities/Fine Arts		3.0

Behavioral/Social Science		3.0
Credits		15
Term II		
CUL 160	Baking I	3.0
CUL 160A	Baking I Lab	1.0
CUL 142 or CUL 140	Fundamentals of Food or Culinary Skills I	5.0
BPA 150	Artisan & Specialty Bread	4.0
ENG 112 or ENG 114	Writing and Research in the Disciplines or Professional Research & Reporting	3.0
You may have completed program certificate C55130-C5. Confirm eligibility with your academic advisor.		
Credits		16
Term III		
HRM 220	Cost Control-Food and Beverage	3.0
HRM 245	Human Resource Management-Hospitality	3.0
Credits		6
Term IV		
BPA 165	Hot and Cold Desserts	3.0
BPA 130	European Cakes and Tortes	3.0
BPA 210	Cake Design and Decorating	3.0
BPA 120	Petit Fours and Pastries	3.0
Credits		12
Term V		
BPA 260	Pastry and Baking Marketing	3.0
BPA 240	Plated Desserts	3.0
BPA 250	Dessert and Bread Production	5.0
BPA 230	Chocolate Artistry	3.0
Credits		14
Term VI		
WBL 112H	Work-Based Learning I	2.0
Credits		2
Total Credits		65