

Baking & Pastry Arts

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

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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