

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 an information 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.
- Students will complete the following courses, CUL 110, CUL 111 and CUL 112 the semester prior to lab courses beginning.
- Most courses meet Monday-Thursday from approximately 8 a.m.-3 p.m. Some courses meet on Fridays. 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, HRM and BPA course with a "C" or better in all courses with CUL, HRM, 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 112	Nutrition for Foodservice	3.0
CUL 142	Fundamentals of Food	5.0
CUL 160	Baking I	3.0
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
CUL 160A	Baking I Lab	1.0
Total Credits		68

BPA 120. Petit Fours and Pastries. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course introduces the basic principles of the preparation and plating of a variety of petit fours and individual dessert pastries. Emphasis is placed on traditional and contemporary petit fours and pastries utilizing updated production methods. Upon completion, students should be able to produce individual pastries and petit fours for buffet and special event settings.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 130. European Cakes and Tortes. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course introduces the production of a wide variety of classical and modern cakes suitable for restaurants, retail shops and large-scale production. Emphasis is placed on classic cakes using the methods of mixing, filling, glazing and icing. Upon completion, students should be able to prepare, assemble, and decorate gelatin-based and layered tortes and cakes such as Bavarian, Dobos, and Sacher.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 150. Artisan & Specialty Bread. 4.0 Credits. Class-1.0. Clinical-0.0. Lab-6.0. Work-0.0

This course provides an advanced study in the art and craft of bread making. Topics include pertinent formulas and techniques associated with naturally leavened loaves, hearth breads, focaccia, flat breads, and other breads utilizing a variety of grains. Upon completion, students should be able to prepare artisan and specialty breads that meet or exceed the expectations of restaurant and retail publics.

Prerequisites: Take CUL 110 CUL 160 CUL 160A, minimum grade of C

BPA 165. Hot and Cold Desserts. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course covers the principles and techniques of frozen desserts, souffles, cobblers, crisps, and strudel dough products. Topics include bombes, parfaits, baked Alaska, ice cream, sorbets, sherbets and granites; hand-stretched strudel products, crepes, and hot/cold souffles. Upon completion, student should be able to prepare and plate hot and cold desserts with suitable sauces and garnishes.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 210. Cake Design and Decorating. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course covers advanced concepts in the design and decoration of wedding cakes and other specialty cakes. Topics include baking, filling, and assembling cakes; cake design; finishing techniques utilizing gum paste, fondant, and royal icing; and advanced piping skills. Upon completion, students should be able to design, create, finish and evaluate the quality of wedding and specialty cakes.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 230A. Chocolate Artistry Lab. 1.0 Credit. Class-0.0. Clinical-0.0. Lab-2.0. Work-0.0

This course provides a laboratory experience for enhancing student skills in the art and craft of chocolate. Emphasis is placed on chocolate tempering, piping, and molding; decorative work associated with cakes and centerpieces; and candy production techniques of filling, enrobing and dipping. Upon completion, students should be able to demonstrate a basic proficiency in the preparation of decorative chocolate centerpieces, garnishes and candies.

Prerequisites: Take all: CUL 110 and CUL 160

Corequisites: Take BPA 230

BPA 230. Chocolate Artistry. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course provides a study in the art and craft of chocolate. Topics include chocolate tempering, piping, and molding; decorative work associated with cakes and centerpieces; and the candy production techniques of filling, enrobing and dipping. Upon completion, students should be able to properly evaluate tempered chocolate and produce a variety of chocolate candies and decorative elements for garnishing desserts.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 240. Plated Desserts. 3.0 Credits. Class-1.0. Clinical-0.0. Lab-4.0. Work-0.0

This course provides a study in the elements and principles of design as they relate to plated desserts. Topics include plate composition, portioning, flavor pairings, textures, temperatures, eye appeal, balance, color harmony and plate decorating/painting techniques such as stenciling and chocolate striping. Upon completion, students should be able to demonstrate competence in combining a variety of dessert components enhanced with plate decorating techniques.

Prerequisites: Take all: CUL 110 and CUL 160

BPA 250. Dessert and Bread Production. 5.0 Credits. Class-1.0.

Clinical-0.0. Lab-8.0. Work-0.0

This course is designed to merge artistry and innovation with the practical baking and pastry techniques utilized in a production setting. Emphasis is placed on quantity bread and roll-in dough production, plated and platter presentations, seasonal/theme product utilization and cost effectiveness. Upon completion, students should be able to plan, prepare and evaluate breads and desserts within a commercial environment and determine production costs and selling prices.

Prerequisites: Take BPA 150

BPA 260. Pastry and Baking Marketing. 3.0 Credits. Class-2.0.

Clinical-0.0. Lab-2.0. Work-0.0

This course is designed to cover the marketing concepts and merchandising trends utilized in bakery and pastry operations. Emphasis is placed on menu planning, pricing products/strategies, resale and wholesale distribution methods, legal implications, and advertising techniques. Upon completion, students should be able to create a marketing plan that will serve as a basis for a capstone experience.

Prerequisites: Take all: BPA 150 and BPA 210

Corequisites: Take BPA 250