Baking & Pastry Arts

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**