

# 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 2023-2024 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.cpc.edu/academics/academic-advising>

Term I		Credits
CUL 110	Sanitation and Safety	2.0
CUL 112	Nutrition for Foodservice	3.0
MAT 110 or MAT 143	Mathematical Measurement and Literacy or Quantitative Literacy	3.0
ENG 111	Writing and Inquiry	3.0
Humanities/Fine Arts		3.0
ACA 122	College Transfer Success	1.0
<b>Credits</b>		<b>15</b>
Term II		
CUL 160	Baking I	3.0
CUL 160A	Baking I Lab	1.0
CUL 142	Fundamentals of Food	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
<b>Credits</b>		<b>16</b>
Term III		
HRM 220	Cost Control-Food and Beverage	3.0
HRM 245	Human Resource Management-Hospitality	3.0
<b>You may have completed a program certificate(s). Confirm eligibility with your academic advisor.</b>		
<b>Credits</b>		<b>6</b>
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
Behavioral/Social Science		3.0
<b>You may have completed a program certificate(s). Confirm eligibility with your academic advisor.</b>		
<b>Credits</b>		<b>15</b>
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
<b>Credits</b>		<b>14</b>
Term VI		
WBL 112H	Work-Based Learning I	2.0
<b>Credits</b>		<b>2</b>
<b>Total Credits</b>		<b>68</b>

**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, parfais, 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