

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.

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