



Baking and Pastry Arts Associate in Applied Science

Recommended Course Sequence

First Semester – Fall

CUL 104	Introduction to Culinary Arts	Credit: 3
CUL 105	Kitchen Fundamentals	Credit: 3
BKP 101	Introduction to Baking	Credit: 3
BKP 102	Introduction to Pastries	Credit: 3
REQ COM	Select from Communication	<u>Credit: 3</u>
		Total: 15

Second Semester - Spring

BKP 109	Introduction to Cakes and Decorating	Credit: 3
CUL 118	Nutritional Cooking	Credit: 3
CUL 129	Storeroom and Purchasing	Credit: 3
BKP 182	Artisan Breads	Credit: 3
BKP 181	Candies and Confectionaries	<u>Credit: 3</u>
		Total: 15

Third Semester - Summer

REQ HUM	Select from Humanities	Credit: 3
REQ MAT	Select from Mathematics/Natural Sciences	Credit: 3
REQ SSC	Select from Behavioral/Social Sciences	Credit: 3
REQ GEN	Select from General Education	<u>Credit: 3</u>
		Total: 12

Fourth Semester - Fall

BKP 210	Advanced Cakes	Credit: 3
BKP ELE	Baking and Pastry Arts Elective 1	Credit: 3
CUL 171	Food and Beverage Controls	Credit: 3
BKP ELE	Baking and Pastry Arts Elective 2	Credit: 3
CUL 128	Culinary Management and Human Resources	<u>Credit: 3</u>
		Total: 15

Fifth Semester - Spring

BKP 183	Plated Desserts	Credit: 3
BKP 236	Baking and Pastry Capstone	Credit: 3
CUL 238	Culinary Marketing	Credit: 3
CUL 277	SCWE in Culinary Arts	<u>Credit: 3</u>
		Total: 12

TOTAL SEMESTER HOURS

69

Baking and Pastry Arts Electives

Choose two of the following courses.

BKP 113	Laminated Doughs and Pastries	Credit: 3
BKP 184	Savory Baking	Credit: 3
BKP 185	Ice Cream and Frozen Desserts	Credit: 3
BKP 222	Chocolate and Sugar	Credit: 3
BKP 223	Wedding Cakes and Decorating Techniques	Credit: 3
BKP 224	Jams, Jellies, Chutneys and Tarts	Credit: 3