

2019-2020 TTC Catalog

Baking and Pastry Arts

Associate in Applied Science

69 Credit Hours

The Baking and Pastry career path prepares students for positions as professional bakers and patissieres in food service operations, including hotels, bakeries, confectionary shops, resort restaurants and catering operations. Students study both theory and practical kitchen applications in the kitchens, bakeshops and restaurants of the Culinary institute of Charleston at Trident Technical College and in foodservice establishments throughout the Charleston area as part of their externships.

Accreditation

Accrediting Commission of the American Culinary Federation Education Foundation
180 Center Place Way
St. Augustine, FL 32095

General Education Core Requirements

IDS 109 First Year Experience Seminar		3
REQ COM	Select from Communication	3
REQ HUM	Select from Humanities	3
REQ MAT	Select from Mathematics/ Natural Sciences	3
REQ SSC	Select from Behavioral/Social Sciences	3

Total: 15

Major Requirements

- BKP 101 Introduction to Baking 3
- BKP 102 Introduction to Pastries 3
- BKP 109 Introduction to Cakes and Decorating 3
- BKP 181 Candies and Confectionaries 3
- BKP 182 Artisan Breads 3
- BKP 183 Plated Desserts 3
- BKP 210 Advanced Cakes 3
- BKP 236 Baking and Pastry Capstone 3
- CUL 104 Introduction to Culinary Arts 3
- CUL 105 Kitchen Fundamentals 3

CUL 118 Nutritional Cooking 3
CUL 128 Culinary Management and Human Resources 3
CUL 129 Storeroom and Purchasing 3
CUL 171 Food and Beverage Controls 3
CUL 238 Culinary Marketing 3
CUL 277 SCWE in Culinary Arts 3

Total: 48

Electives

Choose two of the following courses.

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

Total: 6

Admission Requirements

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test.