# **2023-2024 TTC Catalog**

## **Baking and Pastry Arts**

#### **Associate in Applied Science in Baking and Pastry**

#### **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.

#### **General Education Core Requirements**

IDS 109 First Year Experience Seminar 3

REQ COM	Select from	3
	Communication	
REQ HUM	Select from	3
	<u>Humanities</u>	
REQ MAT	Select from	3
	Mathematics/	
	Natural Sciences	
REQ SSC	Select from	3
	Behavioral/Social	
	<u>Sciences</u>	

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 184 Savory Baking 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.