

BAKING

Curriculum Guide for Academic Year 2011-2012

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Students planning to **transfer** to a four-year college or university should refer to the ASSIST web site at www.assist.org and **consult a counselor** before beginning a program of study. To meet with a counselor call 562-938-4561 for the LAC, or (562) 938-3920 for PCC. Students may also wish to visit the Transfer Center on either campus.

Program Pre-requisites

1. Students must have the annual TB (Tuberculosis) clearance before entering or continuing the Culinary Arts program.
2. A school-specific chef's uniform and discipline-specific tools and equipment are program requirements.

Program of study leading to: Associate in Science (A.S.) Degree

<u>REQUIRED COURSES</u>		<u>UNITS</u>	<u>In Progress</u>	<u>Completed Grade</u>
F_N 250	Nutrition for Culinary Arts	2		
CULAR 20	Applied Food Service Sanitation Hotel/Rest. Mgmt.	3		
CULAR 200AD	Introduction to Chocolate	1		
†C CULAR 204	Introduction to Baking	5		
† CULAR 205	Baking & Pastry I	5		
† CULAR 206	Baking & Pastry II	5		
CULAR 207	Commercial Cake Decorating	5		
CULAR 271AD	Work Experience: Food Services (2 semesters/2 units per semester)	4		
TOTAL UNITS		30		

For graduation with an **Associate in Science (A.S.) Degree with a major in Baking:**

1. **Units:** Complete a minimum of 60 units, distributed as follows:
 1. **Baking Major:** 30 units
 2. **General Education/A.S.** 19 units
 3. **Electives/Other courses:** 11 units
 4. **TOTAL:** 60 units
2. **Scholarship:** Maintain an **overall grade point average (GPA) of 2.0** ("C" average) based on all accredited college work applied to the degree, no matter where completed. For this field of concentration, complete each course above with a **grade of "C" or better** and maintain a **field of concentration GPA of 2.5**.

Associate Degree requirements continue on the following page.

Associate Degree requirements continued from the previous page.

For graduation with an **Associate in Science (A.S.) Degree with a major in Baking:**

3. **Residence for the Degree:** Complete at least 30 units of the required 60 in residence at LBCC, or complete in residence at LBCC at least 20 units within the last 30 units of work applied to the degree
4. **Residence for the Field of Concentration:** Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means at **least 15 units** of the required 30 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included.
5. Complete and submit the degree application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu/>. Refer to the Schedule of Classes (<http://schedule.lbcc.edu>) and click the "Important Dates" link to view the actual deadline for each semester.

*The requirements for general education/proficiency and the field of concentration (major) need to be from the same catalog year. This catalog year may be any year between the year of initial enrollment to the present, provided continuous enrollment is maintained throughout. See the catalog for definition of "continuous enrollment".

Unless otherwise noted, "double-counting" is not allowed. That is, one course may not be used to fulfill both a field of concentration requirement and to fulfill a general education requirement.

Note: For both the **Associate in Science** and the **Certificate of Achievement**, the following courses are **recommended** but are **not required** to earn either:

Recommended But Not Required:		UNITS	In Progress	Completed Grade
MATH 805	Modern Arithmetic	4		
COMIS 1	Computer Information Competency	1		
CAOTC 45	Internet for Office and Personal Use	2		
CULAR 213A	Food Preparation 1	11.5		
F_N 252AD	Cake Decorating and Sugar Cookery	1.5		
† CULAR 213B	Food Preparation 2	11.5		
† CULAR 213C	Food Preparation 3	11.5		

**Program of study leading to:
Certificate of Achievement**

REQUIRED COURSES—Complete the 30 units of required courses as listed in the Associate Degree requirements box on the first page.

REQUIRED COURSES	TOTAL UNITS	30	In Progress	Completed

For graduation with a **Baking Certificate of Achievement:**

1. Complete each of the **REQUIRED COURSES** listed above with a **minimum grade of "C"** and a **minimum grade point average of 2.5**.
2. Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means at **least 15 units** of the required 30 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included.
3. Complete and submit the certificate application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu/>. Refer to the Schedule of Classes (<http://schedule.lbcc.edu>) and click the "Important Dates" link to view the actual deadline for each semester.

Program of study leading to:
Certificates of Accomplishment

Certificate: Introduction to Baking: 4003

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
†C	CULAR 204 Introduction to Baking	5		
TOTAL UNITS		5		

Certificate: Baking and Pastry 1: 4004

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
†C	CULAR 204 Introduction to Baking	5		
†	CULAR 205 Baking and Pastry 1	5		
TOTAL UNITS		10		

Certificate: Baking and Pastry 2: 4012

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
	CULAR 204 Introduction to Baking	5		
†	CULAR 206 Baking and Pastry 2	5		
TOTAL UNITS		10		

Certificate: Commercial Cake Decorating: 4006

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
	CULAR 207 Commercial Cake Decorating	5		
TOTAL UNITS		5		

Certificate: Food Service Sanitation: 4000

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
	CULAR 20 Applied Food Service Sanitation Hotel/Rest. Mgmt	3		
TOTAL UNITS		3		

For graduation with a **Certificate of Accomplishment**:

1. Complete the above required units with a minimum grade point average of 3.0 ("B" average).
2. Fifty percent (50%) or more of the required units must be completed in residence at LBCC.
3. Complete and submit the certificate application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu/> . Refer to the Schedule of Classes (<http://schedule.lbcc.edu>) and click the "Important Dates" link to view the actual deadline for each semester.

Career Opportunities

Students learn skills for positions in baking and pastry for institutional, restaurant, airline catering, convention center, cruise line, supermarket, and hotel restaurant type food operations. Students will enhance their skills in baking, pastry, and chocolate.

Program Mission and Outcomes

The mission of the Baking Program is to provide our students with the fundamental knowledge of Baking and Pastry principles and techniques, and to prepare our graduates for employment in Retail, Hotel, and Resort Bakery and Pastry kitchens.

Outcomes:

- Create a yeast bread product to industry standards.
- Create a pastry product to industry standards.
- Synthesize the principles and reactions of basic baking ingredients and their properties alone and when combined with other ingredients.

Legend

‡ This course has a prerequisite. Prerequisite courses must be complete with at least a “C” or “P” grade. Refer to the General Catalog (<http://www.lbcc.edu/cat/index.html>), the Schedule of Classes (<http://schedule.lbcc.edu/>), or the online Credit Course Outline (<http://wdb-asir.lbcc.edu/coursecurriculum/course/details/>) for specific prerequisite information.

Ⓒ This course has a co-requisite.