

BAKING AND PASTRY ARTS

Curriculum Guide for Academic Year 2012-2013

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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. Please call 562-938-4561 for the LAC, or (562) 938-3920 for PCC to schedule a meeting with a counselor. Students may also wish to visit the Transfer Center on either campus.

Program Prerequisites

1. Students must provide annual proof of TB (Tuberculosis) clearance before entering or continuing the Baking and Pastry Arts program.
2. A school-specific chef's uniform, discipline-specific tools and equipment, and some baking ingredients are program requirements.

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

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

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

1. **Minimum Unit Requirements:** Any course that appears on a curriculum guide and the General Education Pattern (Plan A) may fulfill both major and general education requirements (Approved by College Curriculum Committee Spring 2012). For this degree, complete a minimum of 60 units in courses numbered 1-599. Please note that additional **elective units** may be required to meet this minimum based upon courses selected to fulfill General Education for the Associate Degree.

Baking and Pastry Arts Major	30 units
General Education/A.S.	19 units
Minimum Total Units	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 2.0**.

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 and Pastry Arts:**

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. **General Education and Proficiency Requirements:** Complete the required A.A./A.S. General Education and Proficiency requirements*, otherwise known as "Plan A". For Plan A requirements, refer to the general catalog or view it online at <http://osca.lbcc.edu>.
6. 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".

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		
COSA 1	Computer Information Competency	1		
COSA 45	Introduction to the Internet	2		
CULAR 202	Culinary Skills and Principles	5.5		
CULAR 211	Garde Manger	5.5		
CULAR 298	Viennese Pastries	3		
F_N 252AD	Cake Decorating and Sugar Cookery	1.5		

**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

			In Progress	Completed Grade
TOTAL UNITS	30			

For graduation with a **Baking and Pastry Arts 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
†@ CULAR 204	Introduction to Baking	5		
TOTAL UNITS		5		

Certificate: Baking and Pastry I 4004

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

Certificate: Baking and Pastry II 4012

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

Certificate: Commercial Cake Decorating 4006

<u>REQUIRED COURSES</u>		Units	In Progress	Completed Grade
†@ CULAR 204	Introduction to Baking	5		
CULAR 207	Commercial Cake Decorating	5		
TOTAL UNITS		10		

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 and Pastry Arts 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/coursedetails/>) for specific prerequisite information.

Ⓒ This course has a co-requisite.