

BAKING AND PASTRY ARTS

Curriculum Guide for Academic Year 2015-2016

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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

- CULAR 20: Applied Food Service Sanitation in Hotel/Restaurant Management (3 units)** Students must complete CULAR20 prior to enrolling in the remaining courses in the Baking & Pastry Arts Program.
- Students must provide proof of valid/current ServSafe® Food Protection Manager Certification before entering or continuing the Bakery and Pastry Arts Program. If certificate is expired, or expires during program, students must re-certify/re-enroll in CULAR 20 (which results in an FPM Certificate for every student who successfully passes the course).
- Students must provide annual proof of TB (Tuberculosis) clearance before entering or continuing the Baking and Pastry Arts program.
- 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

REQUIRED COURSES			Units	In Progress	Completed Grade
	CULAR 20	App. Food Svce Sanitation in Hotel/Rstr. Mgmt. (Program Pre-Req)	3		
	CULAR 225	Product and Menu Development	2		
	BCOM 262	Soft Skills for the Workplace	1		
†	CULAR 241	Intro to Baking & Pastry Skills/Princ	5		
†	CULAR 258	Artisan Breads	1.5		
†	CULAR 259	Viennese Pastries	1.5		
†	CULAR 242	Intermediate Baking & Pastry Skills/Princ	5		
†	CULAR 246	Specialty Cakes & French Pastries	3		
†	CULAR 247	Cake Decorating	3		
†	CULAR 243A	Advanced Bakery Operations	4		
†	CULAR 243B	Advanced Bakery Practicum	4		
	BCOM 222	Job Search Skills	3		
Subtotal Units			36		
IN ADDITION Complete THREE (3) units from the following:			Units	In Progress	Completed Grade
†	CULAR 250	Culinary Skills for Baking Students	1.5		
†	CULAR 252	Frozen Desserts	1.5		
†	CULAR 253	Chocolate Confections, Decorations & Showpieces	1.5		
†	CULAR 254	Sugar Confections, Decorations & Showpieces	1.5		
†	CULAR 255	Plated Desserts	1.5		
†	CULAR 256	Holiday Desserts	1.5		
Subtotal Units			3		
TOTAL UNITS			39		

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:**

- 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	39 units
General Education/A.S. §	19 units

- 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**.
- 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.
- 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 19.5 units** of the required 39 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included.
- 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>.
- 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".

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

REQUIRED COURSES—Complete the 39 units of required courses as listed in the Associate Degree requirements box on the first page.

REQUIRED COURSES

		In Progress	Completed Grade
TOTAL UNITS	39		

For graduation with a **Baking and Pastry Arts Certificate of Achievement:**

- Complete each of the **REQUIRED COURSES** listed above with a **minimum grade of "C"** and a **minimum grade point average of 2.0**.
- Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means at **least 19.5 units** of the required 39 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included.
- 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.

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
LEARN 11 Introduction to Study Skills	1		
MATH 825 Culinary Calculations	1		
COSA 1 Computer Information Competency	1		
COSA 45 Introduction to the Internet	2		

Suggested Sequence of Classes

This is not an educational plan, as course offerings, student schedules, and circumstances vary. Students must meet all the prerequisites in order to be eligible for the sequence of courses.

Completing the Baking and Pastry Arts Associate in Science (A.S.) Degree / Certificate of Achievement:

<u>Pre-Requisites/Recommended Prep</u>	<u>Units</u>			
CULAR 20: Food Svc Sanitation	3			
<u>Pre-Requisites/Recommended Prep</u>	<u>Units</u>			
MATH 825: Culinary Math	1			
LEARN 11: Intro to Study Skills	1			
<u>First Semester</u>	<u>Units</u>	<u>Second Semester</u>	<u>Units</u>	
† CULAR 241: Intro to B & P Skills	5	† CULAR 242: Intermed. B & P Skills	5	
CULAR 225: Prod/Menu Dev	2	† CULAR 216: Artisan Breads	1.5	
BCOM 262: Soft Skills	1	† CULAR 259: Viennese Pastries	1.5	
Semester Total	8 + G.E.	Semester Total	8 + G.E.	
<u>Third Semester</u>	<u>Units</u>	<u>Fourth Semester</u>	<u>Units</u>	
† CULAR 246: Sp. Cakes/Fr. Pastries	3	†Ⓒ CULAR 243A: Adv. Bakery Operations	3	
† CULAR 247: Cake Decorating	3	†Ⓒ CULAR 243B: Adv. Bakery Practicum	4	
† CULAR 253: Choc Decoration	1.5	BCOM 222: Job Search Skills	3	
† CULAR 255: Plated Desserts	1.5	Semester Total	10 + G.E.	
Semester Total	9 + G.E.			

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.
- Demonstrate industry-standard kitchen safety and sanitation practices.

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/coursestetails/>) for specific prerequisite information.

Ⓒ This course has a co-requisite.