

BAKING AND PASTRY ARTS

Curriculum Guide for Academic Year 2021-2022

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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			
REQUIRED COURSES		Units	
CULAR 10	Intro to Hospitality	3	In Progress
CULAR 20	App. Food. Serv Sanit. In Hotel/Rstr Mgmt	2	Completed Grade
CULAR 250	Culinary Skills for Baking Students	2	
BAKE 241	Baking Skills and Principles	5	
† BAKE 242	Pastry Skills and Principles	5	
† BAKE 243A	Advanced Bakery Operations	4	
† BAKE 243B	Advanced Bakery Practicum	4	
† BAKE 246	Specialty Cakes and French Pastries	1.5	
† BAKE 247	Cake Decorating	1.5	
† BAKE 258	Artisan Breads	1.5	
†G BAKE 259	Viennese Pastries	1.5	
Subtotal Units		31	
IN ADDITION Complete ONE AND A HALF (1.5) units from the following:		Units	
† BAKE 253	Chocolate, Sugar and Confections	1.5	In Progress
† BAKE 255	Plated Desserts	1.5	Completed Grade
† BAKE 256	Holiday Desserts	1.5	
Subtotal Units		1.5	
TOTAL UNITS		32.5	

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 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	32.5 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 12 semester units of the required 60 semester units in residence at Long Beach City College in order for the college to grant an Associate of Arts and/or an Associate of Science 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 16.25 units** of the required 32.5 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".

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:

LEARN 811	Introduction to Study Skills	1
MATH 825	Culinary Math	1
COSA 1	Computer Information Competency	1

Units	In Progress	Completed Grade
1		
1		
1		

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

REQUIRED COURSES

CULAR 10	Intro to Hospitality	3
CULAR 20	App.Food Serv Sanit in Hotel/Rstr. Mgmt	2
BAKE 241	Baking Skills and Principles	5
BAKE 242	Pastry Skills and Principles	5
BAKE 243A	Advanced Bakery Operations	4
BAKE 243B	Culinary Skills for Baking Students	4
CULAR 250	Culinary Skills for Baking Students	2

TOTAL UNITS 25

In Progress	Completed Grade

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

- Complete each of the **REQUIRED COURSES** listed above with a **minimum grade of "C"**, or better, or "P" if course is graded on a P/NP basis.
- Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means: For the Certificate, complete at **least 12.5 units** of the required 25 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.

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>Required Program Pre-Requisites</u>		<u>Units</u>			<u>Units</u>
CULAR 20: Food Svc Sanitation		3			
<u>Recommended Program 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>
†	BAKE 241: Intro to B & P Skills	5	†	BAKE 242: Intermed. B & P Skills	5
	CULAR 225: Prod/Menu Dev	2	†	BAKE 216: Artisan Breads	1.5
Semester Total		8 + G.E.	†	BAKE 259: Viennese Pastries	1.5
			Semester Total		8 + G.E.
<u>Third Semester</u>		<u>Units</u>	<u>Fourth Semester</u>		<u>Units</u>
†	BAKE 246: Sp. Cakes/Fr. Pastries	3	†G	BAKE 243A: Adv. Bakery Operations	4
†	BAKE 247: Cake Decorating	3	†G	BAKE 243B: Adv. Bakery Practicum	4
†	CULAR 253: Choc Decoration	1.5	Semester Total		11 + G.E.
†	CULAR 255: Plated Desserts	1.5			
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:

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Apply production planning, cost control measures, and safety and sanitation procedures to prepare for a career in baking and pastry.
- Apply and demonstrate advanced baking and pastry skills and techniques in the areas of bread, Viennoiserie, pastries, and cakes.

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/courseetails/>) for specific prerequisite information.

Ⓒ This course has a co-requisite.