## Pastry Arts AAT Degree

Program Start: Fall, Winter, Spring, Summer Program Length: 6 Quarters Prerequisites: None Total College Credits: 102 This occupation requires the ability to stand, walk, and perform repetitive motions for extended periods of time and lift up to 50 lbs.

Students must be able to meet these physical requirements in order to complete lab requirements and obtain employment in this field.

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| High School | College |
| Core Science Credit | Sanitation in Food Service Operations – CUL 104 (3 credits) |
| Core Math Credit | Any 100-Level Math Class (5 credits)  Food & Beverage Cost Control – REST 103 (4 credits) |
| Core English Credit | English Composition I – ENGL& 101 (5 credits) Public Speaking – CMST& 220 (5 credits)  Marketing – RBM 107 (3 credits) |
| Core Social Studies | General Psychology – PSYC& 100DIV (5 credits)  Introduction to Sociology – SOC& 101DIV (5 credits) |
| CTE Credits/Optional Elective | College Success for All – COLL 102 (3 credits) Computer Literacy Course – (3 credits) Bookkeeping for Non-Majors – ACTG 108 (4 credits) Chocolate I (Confections) – BAKE 106 (4 credits) Patisserie I – BAKE 109 (5 credits)  Dessert Alternatives (Sugar Free, Gluten Free) – BAKE 114 Patisserie II – BAKE 116 (5 credits)  Frozen Desserts – BAKE 117 (3 credits) Cakes – BAKE 118 (4 credits)  Yeast Breads – BAKE 119 (4 credits) Patisserie III – BAKE 122 (5 credits)  Pies, Tarts, Custards and Fillings – BAKE 131 (4 credits) Quick Breads, Cookies, Brownies – BAKE 134 (3 credits)  Restaurant (Individual) Desserts and Petit Fours – BAKE 140 (5 credits) Sugar Work – BAKE 153 (3 credits)  Wedding Cakes – BAKE 157 (3 credits)  Retail and Customer Service – BAKE 163 (5 credits) Kitchen & Bistro Management – BAKE 165 (3 credits)  Restaurant Dining & Customer Service – REST 113 (5 credits) Operations Management – REST 119 (4 credits)  Beverage Service Management – REST 133 (4 credits) |