



## BAKING & PASTRY (A55130)

Associate in Applied Science Degree  
2019-2020

Name \_\_\_\_\_ ID # \_\_\_\_\_

- COURSES IN BOLD & ALL CAPS ARE "REQUIRED CORE COURSES." NO SUBSTITUTIONS ALLOWED.
- Minimum (Maximum) required courses for degree completion.
- The following suggested schedule is based upon full-time enrollment

### FALL SEMESTER

<u>Course</u>	<u>Course Title</u>	<u>Grade</u>	<u>Credit</u>	<u>Class</u>	<u>Lab</u>	<u>Work Experience</u>
ACA-122	College Transfer Success	_____	1	0	2	0
CIS-111	Basic PC Literacy	_____	2	1	2	0
COM-231	Public Speaking	_____	3	3	0	0
<b>CUL-110</b>	<b>SANITATION &amp; SAFETY</b>	_____	<b>2</b>	<b>2</b>	<b>0</b>	<b>0</b>
ENG-111	Writing and Inquiry	_____	3	3	0	0
HRM-110	Intro to Hosp. & Tourism	_____	3	3	0	0
MAT-110	Math Measurement & Literacy	_____	3	2	2	0
<b>Semester Total</b>			<b>17</b>	<b>14</b>	<b>6</b>	<b>0</b>

### SPRING SEMESTER

<u>Course</u>	<u>Course Title</u>	<u>Grade</u>	<u>Credit</u>	<u>Class</u>	<u>Lab</u>	<u>Work Experience</u>
ART-111	Art Appreciation	_____	3	3	0	0
	<i>(OR)</i>					
<i>HUM-115</i>	<i>Critical Thinking</i>	_____	<i>(3)</i>	<i>(3)</i>	<i>(0)</i>	<i>(0)</i>
<b>CUL-120</b>	<b>PURCHASING</b>	_____	<b>2</b>	<b>2</b>	<b>0</b>	<b>0</b>
CUL-140	Culinary Skills I	_____	5	2	6	0
<b>CUL-160</b>	<b>BAKING I</b>	_____	<b>3</b>	<b>1</b>	<b>4</b>	<b>0</b>
CUL-170	Garde Manger I	_____	3	1	4	0
<b>Semester Total</b>			<b>16</b>	<b>9</b>	<b>14</b>	<b>0</b>

### SUMMER SEMESTER

<u>Course</u>	<u>Course Title</u>	<u>Grade</u>	<u>Credit</u>	<u>Class</u>	<u>Lab</u>	<u>Work Experience</u>
<b>HRM-245</b>	<b>HUMAN RESOURCE MGMT-HOSP</b>	_____	<b>3</b>	<b>3</b>	<b>0</b>	<b>0</b>
WBL-112AB	Work-Based Learning 1	_____	1	0	0	10
<b>Semester Total</b>			<b>4</b>	<b>3</b>	<b>0</b>	<b>10</b>

### FALL SEMESTER

<u>Course</u>	<u>Course Title</u>	<u>Grade</u>	<u>Credit</u>	<u>Class</u>	<u>Lab</u>	<u>Work Experience</u>
BPA-130	European Cakes and Tortes	_____	3	1	4	0
BPA-240	Plated Desserts	_____	3	1	4	0
<b>BPA-150</b>	<b>ARTISAN &amp; SPECIAL BREADS</b>	_____	<b>4</b>	<b>1</b>	<b>6</b>	<b>0</b>
PSY-118	Interpersonal Psychology	_____	3	3	0	0
<b>Semester Total</b>			<b>13</b>	<b>6</b>	<b>14</b>	<b>0</b>

## SPRING SEMESTER

<u>Course</u>	<u>Course Title</u>	<u>Grade</u>	<u>Credit</u>	<u>Class</u>	<u>Lab</u>	<u>Work Experience</u>
BPA-120	Petit Fours & Pastries		3	1	4	0
<b>BPA-210</b>	<b>CAKE DESIGN &amp; DECORATING</b>		<b>3</b>	<b>1</b>	<b>4</b>	<b>0</b>
BPA-250	DESSERT/BREAD PROD.		5	1	8	0
BPA-260	PASTRY & BAKING MARKETING		3	2	2	0
<b>Semester Total</b>			<b>14</b>	<b>5</b>	<b>14</b>	<b>0</b>

## SUMMER SEMESTER

<u>Course</u>	<u>Course Title</u>	<u>Grade</u>	<u>Credit</u>	<u>Class</u>	<u>Lab</u>	<u>Work Experience</u>
WBL-112BB	Work-Based Learning 1		1	0	0	10
<b>Semester Total</b>			<b>1</b>	<b>0</b>	<b>0</b>	<b>10</b>

TOTAL CURRICULUM HOURS: 65

### Program Contact Information:

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