

**Associate of Applied Science
in Baking and Pastry Arts
Catalog 2011-2012**

Student Name: _____

Student ID: _____

				Taken at PTC	Complete	Incomplete
General Education - 9 Credit Hours						
	ENGL	1311	English Composition I			
	ENGL	1312	English Composition II			
	CIS	1103	Computer Concepts			
Mathematics - 3 Credit Hours (Choose one of the following classes)						
	MATH	1301	College Business Mathematics			
	MATH	1302	College Algebra			
Social Science - 3 Credit Hours (Choose one of the following classes)						
	ANTH	2310	Cultural Anthropology			
	ECON	2301	Survey of Economics			
	ECON	2322	Principles of Economics I - Microeconomics			
	ECON	2323	Principles of Economics II - Macroeconomics			
	GEOG	2310	Cultural Geography			
	SOCI	2300	Introduction to Sociology			
Culinary Courses - 48 Credit Hours						
	BAK	1301	Baking I			
	BAK	1302	Basic Pastry Techniques			
	BAK	1303	Cakes and Cake Decorations			
	BAK	1304	Baking II			
	BAK	1305	Candies and Chocolates			
	BAK	1306	Artisan Breads, Yeast Breads, Flatbreads, Crackers & Rolls			
	BAK	1307	Centerpiece Cake Production			
	BAK	2301	Baking Science			
	BAK	2302	Advanced Pastry Techniques			
	BAK	2303	Advanced Wedding Cake Production			
	CUL	1301	Applied Foodservice Sanitation			
	CUL	1302	Food Production I			
	CUL	2307	Healthy Foods and Nutrition			
	HOS	1301	Introduction to Hospitality			
	HOS	2301	Menu Design and Strategy			
	HOS	2302	The Restaurant Industry			

Approved Electives - 9 Credit Hours (Choose three of the following classes)

ART	2350	Introduction to Two-Dimensional Design			
ART	2351	Three Dimensional Design			
CUL	1303	Food Production II			
CUL	1305	Garde Manger			
CUL	1306	Culinary French			
CUL	2308	Breakfast Cookery			
CUL	2309	Culinary Competitions			
CUL	2310	International Cuisine			
HOS	1302	Product ID and Quantity Food Purchasing			
HOS	2304	Dining Room Operations			
HOS	2306	Practicum			
HOS	2313	Food and Beverage Management			