

BAKING AND PASTRY (AAS)

Degree: Associate of Applied Science
Major: Baking and Pastry
Major Code: 1340

About This Major . . .

This program will prepare students for employment in the field of baking and the art of pastries. The Associate of Applied Science program will develop the students' skills and understanding in the production of chocolates, confections, pastries, ice creams and frozen desserts, yeast products, quick breads, sculpted items, sugar work, use of fruits and international desserts. Business and management courses to be taken include nutrition, purchasing, supervision, and business information technology.

Upon completion of the program, students will be prepared for an entry-level position in the broad and expanding hospitality/industry as well as prepared to continue for advanced study in the Bachelor of Applied Science in Hospitality Management.

For more information on what you can do with this major, visit WCCC's [Programs of Study](#) page.

All CMU/WCCC associate graduates are expected to demonstrate proficiency in specialized knowledge/applied learning, quantitative fluency, communication fluency, critical thinking, personal and social responsibility, and information literacy. In addition to these campus-wide student learning outcomes, graduates of this major will be able to:

1. Apply food safety concepts to demonstrate personal hygiene guidelines, consumer safety, and sanitation procedures for preparation, storage, and service of food. (Applied Learning)
2. Apply mathematical concepts and practices to the field of baking and pastry as a basis for accurate ingredient measurements, high altitude adjustment, and formula yield conversion. (Quantitative Fluency)
3. Apply appropriate vocabulary used in the field of baking and pastries for equipment, tools, ingredients and menu items. (Specialized Knowledge/Communication Fluency)
4. Identify, formulate and assess a variety of baked products. When assessing, identify faults and likely causes in baked goods. (Specialized Knowledge/Critical Thinking)
5. Reflect on and respond to ethical issues relating to preparing baked goods for consumers with allergens or dietary restrictions based on health, religion, and/or culture. (Personal and Social Responsibility)
6. Identify, utilize and cite various sources of information in a baking research project. (Information Literacy)

Requirements

Each section below contains details about the requirements for this program. Select a header to expand the information/requirements for that particular section of the program's requirements.

To print or save an overview of this program's information, including the program description, learning outcomes, requirements, suggested course sequencing (if applicable), and advising and graduation information, scroll to the bottom of the left-hand navigation menu and select "Print Options." This will give you the options to either "Send Page to Printer" or "Download PDF of This Page." The "Download PDF of This Page" option

prepares a much more concise presentation of all program information. The PDF is also printable and may be preferable due to its brevity.

Institutional Degree Requirements

The following institutional degree requirements apply to all CMU and WCCC Associate of Applied Science (AAS) degrees. Specific programs may have different requirements that must be met in addition to institutional requirements.

- 60 semester hours minimum.
- Students must complete a minimum of 15 of the final 30 semester hours of credit at CMU/WCCC.
- 2.00 cumulative GPA or higher in all CMU/WCCC coursework.
- A course may only be used to fulfill one requirement for each degree/certificate.
- No more than six semester hours of independent study courses can be used toward the degree.
- Non-traditional credit, such as advanced placement, credit by examination, credit for prior learning, cooperative education and internships, cannot exceed 20 semester credit hours for an AAS degree.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Capstone exit assessment/projects (e.g., Major Field Achievement Test) requirements are identified under Program-Specific Degree Requirements.
- The Catalog Year determines which program sheet and degree requirements a student must fulfill in order to graduate. Visit with your advisor or academic department to determine which catalog year and program requirements you should follow.
- See "Requirements for Undergraduate Degrees and Certificates" in the catalog for a complete list of graduation requirements.

Specific to this degree:

- 62 semester hours total for the AAS, Baking and Pastry.

Essential Learning Requirements

(15 semester hours)

See the current catalog for a list of courses that fulfill the requirements below. If a course is an Essential Learning option and a requirement for your major, you must use it to fulfill the major requirement and make a different selection for the Essential Learning requirement.

Code	Title	Semester Credit Hours
Communication		
ENGL 111	English Composition I-GTCO1	3
Select one of the following courses:		
ENGL 112	English Composition II-GTCO2	3
SPCH 101	Interpersonal Communications	
SPCH 102	Speechmaking	
Mathematics		
MATH 107	Career Math (or higher)	3
Other Essential Learning Core Courses		
Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course		3

Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course 3

Total Semester Credit Hours 15

Other Lower Division Requirements

Code	Title	Semester Credit Hours
Wellness Requirement		
KINE 100	Health and Wellness	1
Select one Activity course 1		
Total Semester Credit Hours		2

Program Specific Degree Requirements

(45 semester hours, must earn a grade of "C" or better in each course.)

- Additional expenses - Students in Baking and Pastry may be required to purchase or have cooking/baking tools and appropriate chef's clothing. This does not include required textbooks. These costs vary with student needs and brand or quality of tools purchased.

Code	Title	Semester Credit Hours
Core Classes		
CUAR 100	Culinary Program Fundamentals	3
CUAR 101	Food Safety & Sanitation	2
CUAR 125	Introduction to Foods	3
CUAR 145	Introduction to Baking	3
CUAR 150	Baking: Decorating and Presentation	3
CUAR 151	Intermediate Bread Preparation	3
CUAR 152	Individual Fancy Desserts Production	3
CUAR 153	Confectionaries and Petit Fours	3
CUAR 156	Nutrition for the Hospitality Professional	3
CUAR 160	Cake Decorating	4
CUAR 163	Advanced Wedding Cakes	3
CUAR 236	Advanced Baking	3
CUAR 255	Supervision in the Hospitality Industry	3
CUAR 262	Purchasing for the Hospitality Industry	3
CUAR 269	Dietary Baking	3
Total Semester Credit Hours		45

Suggested Course Plan

First Year		Semester Credit Hours
Fall Semester		
CUAR 100	Culinary Program Fundamentals (1st Mod)	3
CUAR 101	Food Safety & Sanitation (1st Mod)	2
CUAR 125	Introduction to Foods (2nd Mod)	3
CUAR 145	Introduction to Baking (2nd Mod)	3
ENGL 111	English Composition I-GTCO1	3
MATH 107	Career Math	3
Semester Credit Hours		17
Spring Semester		
CUAR 150	Baking: Decorating and Presentation (1st Mod)	3

CUAR 151	Intermediate Bread Preparation (1st Mod)	3
CUAR 152	Individual Fancy Desserts Production (2nd Mod)	3
ENGL 112 or SPCH 101 or SPCH 102	English Composition II-GTCO2 or Interpersonal Communications or Speechmaking	3
Essential Learning - Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course		3
Semester Credit Hours		15
Second Year		
Fall Semester		
CUAR 153	Confectionaries and Petit Fours (2nd Mod)	3
CUAR 156	Nutrition for the Hospitality Professional	3
CUAR 160	Cake Decorating (1st Mod)	4
CUAR 262	Purchasing for the Hospitality Industry	3
CUAR 269	Dietary Baking (1st Mod)	3
Semester Credit Hours		16
Spring Semester		
CUAR 163	Advanced Wedding Cakes (1st Mod)	3
CUAR 236	Advanced Baking (2nd Mod)	3
CUAR 255	Supervision in the Hospitality Industry	3
Essential Learning - Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course		3
KINE 100	Health and Wellness	1
KINA 1xx Activity Course		1
Semester Credit Hours		14
Total Semester Credit Hours		62

Advising and Graduation Advising Process and DegreeWorks

Documentation on the pages related to this program is intended for informational purposes to help determine what courses and associated requirements are needed to earn a degree. The suggested course sequencing outlines how students could finish degree requirements. Some courses are critical to complete in specific semesters, while others may be moved around. Meeting with an academic advisor is essential in planning courses and altering the suggested course sequencing. It is ultimately the student's responsibility to understand and fulfill the requirements for her/his intended degree(s).

DegreeWorks is an online degree audit tool available in MAVzone. It is the official record used by the Registrar's Office to evaluate progress towards a degree and determine eligibility for graduation. Students are responsible for reviewing their DegreeWorks audit on a regular basis and should discuss questions or concerns with their advisor or academic department head. Discrepancies in requirements should be reported to the Registrar's Office.

Graduation Process

Students must complete the following in the first two months of the semester prior to completing their degree requirements:

- Review their DegreeWorks audit and create a plan that outlines how unmet requirements will be met in the final semester.
- Meet with their advisor and modify their plan as needed. The advisor must approve the final plan.
- Submit the "Intent to Graduate" form to the Registrar's Office to officially declare the intended graduation date and commencement ceremony plans.
- Register for all needed courses and complete all requirements for each degree sought.

Submission deadlines and commencement details can be found at <http://www.coloradomesa.edu/registrar/graduation.html>.

If a student's petition for graduation is denied, it will be her/his responsibility to consult the Registrar's Office regarding next steps.