



PASTRY ARTS

ASSOCIATE OF SCIENCE DEGREE COURSES



HANDS-ON COURSES

- INTRO TO PASTRY TECHNIQUES
- CULINARY FOR HOSPITALITY PROFESSIONALS
- INTRO TO COOKING TECHNIQUES
- PROFESSIONAL BREAD BAKING
- APPETIZING STARTS
- CAKE BAKING AND DECOR
- ICE CREAM/BAVARIAN/MOUSSE
- LOOKING TO THE SIDES
- CHOCOLATE AND CONFECTIONS
- ADVANCED PASTRY DECORATIONS
- EUROPEAN TORTES AND GATEAUX
- WEDDING CAKES
- RETAIL PASTRY PRODUCTION (6 COURSES)
- INTERNSHIP (3 EXPERIENCES)



MAJOR SPECIFIC

- INTRO TO PASTRY ARTS
- INTRO TO CULINARY TECHNIQUES
- SANITATION*
- INTRO TO WINES
- PURCHASING AND COST CONTROL*



GENERAL EDUCATION

- FRESHMAN SEMINAR
- FOUNDATIONS IN RESEARCH
- ENGLISH COMPOSITION
- COLLEGE MATH
- INTRO TO COMPUTER APPLICATIONS
- EXPLORING PSYCHOLOGY
- STRATEGIES FOR SUCCESS
- UNDERSTANDING WORLD CULTURES
- AMERICAN COURTS & LEGAL SYSTEM
- NUTRITION FOR A HEALTHY LIFE
- THE LEADING SUPERVISOR *
- INTRODUCTORY FRENCH
- SHAPING AMERICAN CULTURES
- CULTURE OF FRANCE



EXPERIENTIAL LEARNING



- TOUR OF FRANCE

* CERTIFICATION COURSES