



PASTRY ARTS

BACHELOR OF SCIENCE DEGREE COURSES



HANDS-ON COURSES

- ARTISAN BREADS (2 COURSES)
- ART AND PRESENTATION
- ADVANCED BOULANGERIE (2 COURSES)
- CELEBRATION CAKES (2 COURSES)
- CONTEMPORARY DESSERT STYLING
- INTERNATIONAL DESSERTS
- THE ART OF THE CHOCOLATIER
- PASTRY FREESTYLE (2 COURSES)
- THE SAVORY BAKESHOP
- SUGAR ARTISTRY
- ADVANCED CONFECTIONS
- INTERNSHIP (6 EXPERIENCES)



MAJOR SPECIFIC

- ACCOUNTING
- APPLIED MARKETING
- MENU PLANNING
- HOSPITALITY DESIGN



*CERTIFICATION COURSES



GENERAL EDUCATION

- COMMUNICATION AND INTERPERSONAL RELATIONSHIPS
- PUBLIC PRESENTATIONS
- ADVANCED NUTRITION
- PHILOSOPHY AS A WAY OF LIFE
- ETHICS
- CRITICAL THINKING AND PSYCHOLOGY
- LEADERSHIP
- CURRENT ISSUES IN SOCIETY
- SUSTAINABILITY IN LIFE AND WORK
- SOCIOLOGY OF POPULAR CULTURE
- PERSPECTIVES ON CONTEMPORARY CIVILIZATION
- ANALYSIS OF FILM AND LITERATURE
- CULTURE OF ENGLAND



EXPERIENTIAL LEARNING

- HOSPITALITY TOUR OF ENGLAND