

BAKING AND PASTRY ARTS A.A.S. (CAREER)

Program website (<https://www.frederick.edu/programs/hospitality-culinary-tourism/baking-and-pastry-arts.aspx>)

Program Description

Prepares students to assume positions as trained baking professionals in a variety of settings including restaurants, hotels, resorts, private clubs, catering, bakeries, cafes, bistros, contract food service companies, and more. Provides students with a practical, skill-based baking and pastry education that explores both classical and contemporary techniques in the production of breads, pastries, cakes, desserts, chocolates, and confections. The course offerings emphasize the professional competencies necessary to meet industry standards. Students will complete a 240-hour practicum (internship) experience. Students earn several industry certifications such as ServSafe Food Manager® and Certified Guest Service Professional®, among others.

Program Learning Outcomes

- Demonstrate professional techniques and skills needed to prepare, produce, and serve a variety of baking and pastry products as they apply to the current food service industry.
- Demonstrate FDA recommended industry standards in sanitation, safety, and personal hygiene.
- Exhibit professional standards of conduct and appropriate decision-making skills with respect for individual and team diversity.
- Implement cost control measures to track goods, services, and costs through the cycle of cost control and to evaluate revenue and expenses and their effect on profitability.
- Exhibit knowledge of traditional management theory, leadership, and supervisory roles in the hospitality industry.

Program Requirements

- Students must complete their credit **English and Mathematics** within the first 24 credits.
- One course must meet the cultural competence graduation requirement (<https://frederick-public.courseleaf.com/general-education-core/#cultural>).
- **CORE: The General Education CORE** is that foundation of the higher education curriculum providing a coherent intellectual experience for all students. Students should check with an advisor or the transfer institution (ARTSYS) before selecting General Education CORE requirements. <http://artsys.usmd.edu/>
- In some General Education categories (Mathematics, Biological & Physical Sciences), a 4-credit course selected from the GenEd course list will satisfy the requirement in place of a 3-credit course. Students should check with an advisor before selecting these courses.
- For the Physical Education, Health, or Nutrition requirement, a 3-credit PHED, HLTH, or NUTR course may satisfy the requirement in place of a 1-credit course. Students should check with an advisor before selecting this course.
- Students must earn a grade of "C" or better in ENGL 101 English Composition.

Please note: Baking and Pastry students can also earn the Culinary Skills Letter of Recognition.

Code	Title	Credits
English		
ENGL 101	English Composition	3
Mathematics		
Mathematics Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#mathematics) - Recommend course(s) below:		3
MATH 101	Foundations of Mathematics	
Social & Behavioral Sciences		
ECON 200	Principles of Macroeconomics (satisfies Cultural Competence requirement)	3
Arts & Humanities		
Arts & Humanities Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#arts-humanities) - Recommended course(s) below:		3
COMM 107	Career Communication	
Biological & Physical Sciences Elective		
Biological & Physical Sciences Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#biological-physical) - Recommended course(s) below:		3
BSCI 107	Study of the Human Body	
Interdisciplinary & Emerging Issues		
NUTR 102	Nutrition in a Changing World	3
General Education Elective		
General Education Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#general)		3
Physical Education, Health, or Nutrition Requirement		
NUTR 102	Nutrition in a Changing World (will satisfy this requirement)	
Departmental Requirements		
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 104	Baking I	4
HCTI 105	Baking II	4
HCTI 120	Purchasing & Cost Control	3
HCTI 150	Introduction to Hospitality Management	3
HCTI 155	Event Management	3
HCTI 205	Artisan and Specialty Breads	4
HCTI 210	Advanced Artistry Techniques	4
HCTI 220	Food and Beverage Operations	3
HCTI 230	Restaurant Production and Service	4
HCTI 265	HCTI Practicum	1
Total Credits		60

Transfer Note

For more information on careers and transfer, contact the Career and Academic Planning Services office at 301.846.2471 or visit Transfer Services (<https://www.frederick.edu/student-resources/counseling-advising/transfer-services.aspx>).

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301.846.2471 for advising.

Recommended First Semester		Credits
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 104	Baking I (Milestone)	4
HCTI 150	Introduction to Hospitality Management (7 1/2 week course) ³	3

ENGL 101	English Composition ^{1,2}	3
Credits		16
Recommended Second Semester		
Mathematics Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#mathematics) - Recommended course(s) below: ¹		3-4
MATH 101	Foundations of Mathematics	
HCTI 105	Baking II (Milestone)	4
HCTI 205	Artisan and Specialty Breads	4
HCTI 120	Purchasing & Cost Control (7 1/2 week course) ³	3
Credits		14-15
Recommended Third Semester		
HCTI 265	HCTI Practicum ⁴	1
HCTI 155	Event Management	3
HCTI 220	Food and Beverage Operations	3
HCTI 210	Advanced Artistry Techniques	4
HCTI 230	Restaurant Production and Service	4
Credits		15
Recommended Fourth Semester		
General Education Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#general)		3
ECON 200	Principles of Macroeconomics	3
Arts & Humanities Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#arts-humanities) - Recommended course(s) below:		3
COMM 107	Career Communication	
NUTR 102	Nutrition in a Changing World	3
Biological & Physical Sciences Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#biological-physical) - Recommended course(s) below:		3-4
BSCI 107	Study of the Human Body	
Credits		15-16
Total Credits		60-62

1

Course should be taken in the first 24 credits.

2

Recommend enrolling in "food-themed" section.

3

Denotes courses that run for 7 1/2 weeks. When two 7 1/2 week courses are listed in the same semester, one is taken the 1st 7 1/2 weeks, the other is taken the 2nd 7 1/2 weeks – they are not taken at the same time.

4

HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester, but it may be completed any time after the 2nd semester.

Part-time Students

Part-time students should complete courses in the order listed on the pathway. Please contact program manager for questions about part-time status.

Students who take fewer than 15 credits each semester or who require developmental English or Math coursework will need additional semesters to complete their degrees. Summer term and January session classes may help students to make faster progress.

Pathway Legend

Milestone - courses with the Milestone notation should be taken within the recommend credit range to stay on track for program completion.

Fall, Spring, Summer - courses with a Fall, Spring, or Summer notation indicate the course is offered in the specified semester only.