

PROGRAMS

HOSPITALITY MANAGEMENT - AS

Associate in Science in Baking and Pastry

The Associate Degree in Baking and Pastry provides marketable skills necessary for advanced success in the baking and restaurant industry. Graduates learn management theory, business operations, and baking and pastry skills necessary to start their own pastry operations or assume management positions in existing pastry, catering, and restaurant firms. Core classes should be taken in the recommended order for maximum success.

Program Learning Outcomes

- Students will demonstrate mastery of all basic baking formulas necessary to manage a pastry operation or department.
- Students will demonstrate skills needed to produce finished top tier cakes, wedding and special occasion cakes, pastries, and chocolate and confectionary craftsmanship.
- Students will plan and operate a successful bakery or pastry department and effectively manage its staff.
- Students will demonstrate sanitation & safety practices as well as COVID standards as they apply to food service operations.

To earn this degree, students must meet the following requirements:

1. Completion of 60 degree applicable units with an overall GPA of 2.0.
2. Completion of a minimum of 18 semester units in the major with a grade of C (or P) or better.
3. Completion of the AS Graduation Requirements, CSU GE-B or IGETC.

NOTES:

1. Requirements here apply to the current catalog year and are subject to change. Visit DegreeWorks in-1 My Mission Portal-1 to view requirements based your catalog year.
2. Not all classes are offered each semester.

Core Curriculum Courses Required (30.0 units)

Code	Class	Units
FDR 050A	Introduction to the Hospitality Industry (3.0 Lecture)	3.0
FDR 051	Basic Food Preparation (2.0 Lecture/3.0 Lab)	5.0
FDR 058	Cost Control for Foodservice Organizations (3.0 Lecture)	3.0
FDR 059	Supervision Management & Leadership (4.0 Lecture)	4.0
FDR 073	Fundamentals of Baking and Confectionery (1.0 Lecture/1.0 Lab)	2.0
FDR 074	Intermediate Baking and Confectionery (1.0 Lecture/1.0 Lab)	2.0
FDR 078	Advanced Baking and Pastry (1.0 Lecture/1.0 Lab)	2.0
FDR 082	Introduction to Chocolate and Confectionary (1.0 Lecture/1.0 Lab)	2.0
FDR 086	Beginning Bread Making (1.0 Lecture/1.0 Lab)	2.0
INF 050	Sanitation and Safety (2.0 Lecture)	2.0

Code	Class	Units
WRK 300HM	Occupational Work Experience in HM	3.0

NOTE: 3.0 units of work experience is composed of approximately 225 hours of hands-on experience in viable food service operations is also required.

Optional Recommended Courses (minimum 2.0 units)

Code	Class	Units
CAP 033A	Word Processing - Course 1 (3.0 Lecture)	3.0
CAP 062B	Introduction to Microsoft Excel (1.0 Lecture)	1.0
FDR 055	Procurement for Foodservice Operations (3.0 Lecture)	3.0
FDR 072	Intermediate Cuisine (2.0 Lecture/1.0 Lab)	3.0
FDR 075	Menu Planning (2.0 Lecture)	2.0
FDR 076	Sales and Marketing in the Hospitality Industry (3.0 Lecture)	3.0
FDR 079	Introduction to Food and Wine Pairing (2.0 Lecture/1.0 Lab)	3.0

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Code	Class	Units
FDR 081	Intro to Wines and Spirits of the World (2.0 Lecture)	2.0
FDR 085	Foundations for Sustainability in Hospitality, Tourism and Leisure Services (2.0 Lecture)	3.0
FDR 096	Healthy Cuisine (1.0 Lecture/1.0 Lab)	2.0
FDR 105	Catering Management and Operations (1.0 Lecture/1.0 Lab)	2.0
FDR 106A	Starting a Mobile Food Business (2.0 Lecture)	2.0
FDR 106B	Food Trucks: Mobile Food Operations (1.0 Lecture/0.5 Lab)	2.0
NTR 015	Human Nutrition (3.0 Lecture)	3.0

Code	Class	Units
WRK 300HM	Occupational Work Experience in HM	1.0 - 2.0

Required Units for the Major

	Units
Required units for the major	32.0-33.0
plus completion of general education requirements and electives as needed to reach 60 units.	
Total required units	60.0

Career/Transfer Opportunities

Bakery owner, Pastry Chef, Baking Department Manager, Catering Company Owner or Manager, Chocolatier, Confectioner, and Wholesale Bakery Owner or Manager/Operator.

MAKE AN APPOINTMENT WITH A COUNSELOR SUBMIT A COURSE SUBSTITUTION REQUEST CONTACT THE DEPARTMENT