

Baking and Pastry Arts

Program

Culinary Arts/Baking and Pastry Arts

Degree Type

Associate in Applied Science

White Mountains Community College is proud to offer a two-year Associate in Applied Science Degree in Baking and Pastry Arts, in addition to its degree in Culinary Arts. The Baking and Pastry Arts degree is designed for those wanting to work specifically in the field of baking and pastry. Baking and Pastry Arts graduates are trained to work as bakers, confectioners, and pastry chefs in establishments such as bakeries, pastry shops, hotels, restaurants, catering services, and commercial bakeries. They are also trained in product development. If you would like to make Baking and Pastry Arts your career, we have a great program for you at an affordable price.

The Baking and Pastry Arts program courses cover all areas of baking from basic bread making to advanced artisan bread making. Chocolates and confections, cake decorating and design, decorative centerpieces, sugar art, and petit fours are among the many focus areas that students enrolled in this program study. In addition to the comprehensive lab courses, students receive a broad education in baking and pastry arts that includes baking theory, management courses, food service management strategies, table service skills, food nutrition principles, menu construction, restaurant design, and food safety. Students will also develop critical thinking and communication skills necessary for long-term career success in the food service industry. In addition to taking traditional culinary classes, students will gain additional industry experience by working at a college approved co-op site. To gain a more complete understanding of the way restaurants and hotels operate, students also train in basic food production and foundational culinary arts skills to further prepare them for entry into the workforce and diversify their professional abilities. We are also very proud to offer students the ability to earn a dual degree in both Culinary Arts and Baking and Pastry Arts which only requires those interested to attend WMCC for one additional year on a part time basis.

Students will receive a set of professional knives, the cost of which is included in the first semester's lab expense. Students will also receive a set of tools specifically designed for those specializing in the baking and pastry arts field at the beginning of their senior year. Students are expected to purchase three sets of uniforms and tools not included in the provided tool kits. Additional information is emailed to students prior to the start of the semester.

First Year, Fall Semester

Course Number	Title	Lecture	Lab	Credits
ACAD105W	Academic Readiness	1	0	1
CULA110W	Culinary Foundations and Food Preparation 1 Techniques	1	15	6
CULA115W	Food Theory and Meat Fabrication	3	0	3
CULA120W	Food Service Sanitation	2	0	2
	Mathematics	3	0	3-4
	Sub-Total Credits	10-11	15	15-16

First Year, Spring Semester

Course Number	Title	Lecture	Lab	Credits
CULA121W	Baking Theory	3	0	3
CULA123W	Table Service and Mixology	3	0	3
CULA124W	Baking Fundamentals, Introduction to Cakes, and Plated Desserts	1	15	6
ENGL225W	Oral Communication	3	0	3
Sub-Total Credits		10	15	15

Summer Semester

Course Number	Title	Lecture	Lab	Credits
CULA210W	Baking and Pastry Arts Co-op	0	9	3
Sub-Total Credits		0	9	3

Second Year, Fall Semester

Course Number	Title	Lecture	Lab	Credits
CULA212W	Artisan Breads, Buffets, Petit Fours, and Confections	1	15	6
CULA216W	Menu Analysis and Restaurant Design	3	0	3
CULA227W	Product Purchasing and Marketing	2	0	2
HUMA212W	Legal and Ethical Issues	3	0	3
PSYC111W	Psychology	3	0	3
Sub-Total Credits		12	15	17

Spring Semester

Course Number	Title	Lecture	Lab	Credits
BIOL112W	Nutrition	3	0	3
CULA218W	Food and Beverage Operations	3	0	3
CULA222W	Food Service Management	3	0	3
CULA243W	Advanced Showpieces, Cakes, Plated Desserts, and Practicum	1	15	6
Sub-Total Credits		10	15	15
Total Credits				65-66