

BAKING AND PASTRY MANAGEMENT

Associate in Science Degree (CIP# 1612050102)

This program provides students with an exciting opportunity to develop baking and pastry arts skills mastered in state-of-the-art production kitchens. Students will learn confectionary artistry in creating breads, cakes, pastries, and chocolates; yielding visual masterpieces. The program is designed for students planning to become a Pastry Chef and for culinarians, bakers, and others in the culinary industry who want to enhance their baking and pastry skills.

Program expenses are given in the Financial section of this catalog.

Students are strongly encouraged to consult a student success coach in the department office for assistance in determining the best education plan for their career goals.

Although scheduling may not always provide for the following progression of courses, students should use the foundation, intermediate and advanced course sequence as a guide in program planning.

All degree-seeking students must satisfy entry testing requirements and satisfactorily complete all mandatory courses in reading, student success, mathematics, English, and English for Academic Purposes in which the student is placed.

Alternative Ways to Earn Credit toward this Degree

Graduates of specific programs at Orange Technical College and Osceola Technical College, as well as other institutions may be eligible to receive college credit for courses in this program. You may also be eligible to receive credit toward this degree if you have earned one of the approved Gold Standard industry certifications or Career Pathways credit. To learn more about Valencia's award of credit options, visit <https://valenciacollege.edu/academics/programs/as-degree/credit-industry-certification-agreements.php>. Eligible students should contact the Student Success Coach in their academic department for more information about the requirements for the award of credit.

College Credit Technical Certificates

The Baking and Pastry A.S. degree also offers the following college credit certificate programs. These certificates can put you on the fast-track to reaching your career goals. They are designed to equip you with a specialized skill set for entry-level employment or to upgrade your skills for job advancement. Most can be completed in one year or less, and all of the courses in the certificates are embedded in the A.S. degree. You can earn the certificates as you progress through your A.S. Degree or as a separate, stand-alone credential. Click on the Certificate tab at the top of the page for more information about the certificates that are offered.

- Baking and Pastry Arts (35 credits) (CIP # 0612050102)
- Baking and Pastry Specialist (18 credits) (CIP # 0612050105)
- Pastry Chef's Apprentice (12 credits) (CIP # 0612050104)

Start Right

Degree-seeking students enrolling at Valencia for the first time will have a limited range of courses from which to choose for their first 18 college-level credits. Within the first 18 college credit hours, you will be required to take ENC1101 (3 credits), and if applicable, SLS 1122 (3 credits) and a mathematics course appropriate to your selected meta-

major (3 credits). The remaining courses will be chosen from the General Education Core Courses in humanities (3 credits), science (3 credits), or social science (3 credits), and/or the introductory courses within the A.S. degree programs. For specific courses see the *Foundation Courses* on the "Program Requirements" tab. For course sequencing recommendations, see your Student Success Coach or create an education plan by logging into MyVC, clicking on the LifeMap tab and clicking My Education Plan.

Potential Careers

- Baking and Pastry Chef
- Baker's Commis
- Lead Baker, Bread and Pastry
- Assistant Pastry Chef
- Assistant Bakery Manager
- Executive Pastry Chef
- Pastry Cook

Salary & Earnings Information

For career information related to this program, please visit **O*Net OnLine** (<https://www.onetonline.org/>).

Contacts

Future Students

To learn more about this program, contact Enrollment Services at enrollment@valenciacollege.edu or 407-582-1507 or visit valenciacollege.edu/baking-management/ (<https://valenciacollege.edu/baking-management/>).

Current Students

Your Student Success Coach contact information can be found in MyVC. Log into MyVC, click on the Courses tab, and check your Academic Profile information to find a link to your Coach.

Downtown Campus Faculty Program Chair

Kenneth Bourgoin: 407-582-1915
kbourgoin@valenciacollege.edu

Internship and Workforce Services

If you need assistance with job resources or in locating an internship, please visit: valenciacollege.edu/internship (<https://valenciacollege.edu/internship/>).

Program Outcomes

- Discuss the various organizations of the food service industry.
- Experience different baking applications and demonstrate equipment operation and maintenance procedures.
- Integrate human management skills into the classes.
- Compare various employability skills in food service cost and management.
- Apply sanitation procedures in food service operations.
- Differentiate various baking and pastry service operations.

Foundation Courses

ENC 1101	FRESHMAN COMPOSITION I ^{++~}	3
FSS 1050C	BAKING INGREDIENTS AND TECHNOLOGY ⁺	3
FSS 1052C	SPECIALTY BREADS ^{++*}	3
FSS 2054C	COOKIES, TARTS AND FRIANDISES ^{++*}	3

FSS 2056C	PASTRY TECHNIQUES ⁺⁺	3
FSS 2500	FOOD AND BEVERAGE COST CONTROL ⁺	3
Humanities	See Gen. Ed. Core Requirements [~]	3
Intermediate Courses		
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT	3
FSS 2061C	BASIC AND CLASSICAL CAKES AND PASTRIES ⁺⁺	3
FSS 2057C	INDIVIDUAL AND PRODUCTION PASTRIES ⁺⁺	3
FSS 2060C	RESTAURANT AND PRODUCTION DESSERTS ⁺⁺	3
FSS 2284	CATERING AND BANQUET MANAGEMENT	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT ⁺	3
POS 2041	U.S. GOVERNMENT ^{+~}	3
or AMH 2010	UNITED STATES HISTORY TO 1877	
or AMH 2020	U.S. HISTORY 1877 TO PRESENT	
Science	See Gen. Ed. Core Requirement [~]	3
Advanced Courses		
FSS 2059C	CHOCOLATES AND CONFECTIONS ⁺⁺	3
FSS 2058C	CONFECTIONARY ART AND PRINCIPLES OF DESIGN ⁺⁺	3
FSS 2055C	CONTEMPORARY CAKES AND DESSERTS ⁺⁺	3
FSS 2943	INTERNSHIP IN BAKING AND PASTRY MANAGEMENT (or additional Culinary or Hospitality Elective per department approval) ^{++1 ^FSS 2130 or Any HFT or FSS course for which you meet the prerequisites, or HUN 1004.}	3
Total Credit Hours		57

+ This course must be completed with a grade of C or better.

* This course has a prerequisite; check description in Valencia catalog.

~ This is a general education course.

(GB) notes a Gordon Rule course.

Notes:

All specialized program courses are offered at the Downtown Campus; some specialized courses are offered at other locations.

Expand your career opportunities with a Bachelor's Degree in Business and Organizational Leadership (BASBOL) from Valencia. This degree builds on your skills, and prepares you for a supervisory or management role within your respective field. For more information, go to: Bachelor's Degree in Business & Organizational Leadership (<http://catalog.valenciacollege.edu/degrees/bachelorofscience/bas/>). Students who wish to continue their education should consult with a Student Success Coach to determine the best education plan for their career goals.

Students wishing to transfer credits from this program to another institution must accept responsibility for securing approval from the transfer institution for acceptance of this degree.

Specialized courses may not be offered every session or on every campus.

Baking and Pastry Arts

Technical Certificate

(Hospitality and Tourism Institute)

This program provides students with an exciting opportunity to develop baking and pastry arts skills mastered in state-of-the-art production kitchens. Students will learn confectionary artistry in creating breads, cakes, and pastries; yielding visual masterpieces. The program is designed for students planning to become a Pastry Cook and for culinarians, bakers, and others in the culinary industry who want to enhance their baking and pastry skills.

Program expenses are given in the Financial section of this catalog.

Program Outcomes

- Discuss the various organizations of the food service industry.
- Experience different baking applications and demonstrate equipment operation and maintenance procedures.
- Compare various employability skills in food service cost and management.
- Apply sanitation procedures in food service operations.
- Differentiate various baking and pastry service operations.

FSS 2500	FOOD AND BEVERAGE COST CONTROL ⁺	3
FSS 1050C	BAKING INGREDIENTS AND TECHNOLOGY ⁺	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT ⁺	3
FSS 1052C	SPECIALTY BREADS ⁺⁺	3
FSS 2284	CATERING AND BANQUET MANAGEMENT ⁺	3
FSS 2054C	COOKIES, TARTS AND FRIANDISES ⁺⁺	3
FSS 2056C	PASTRY TECHNIQUES ⁺⁺	3
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT ⁺	3
FSS 2061C	BASIC AND CLASSICAL CAKES AND PASTRIES ⁺⁺	3
FSS 2057C	INDIVIDUAL AND PRODUCTION PASTRIES ⁺⁺	3
FSS 2055C	CONTEMPORARY CAKES AND DESSERTS ⁺⁺	3
FSS 2943	INTERNSHIP IN BAKING AND PASTRY MANAGEMENT (or additional Culinary or Hospitality Elective per department approval) ^{++^FSS 2130 or Any HFT or FSS course for which you meet the prerequisites, or HUN 1004.}	2
Total Credit Hours		35

* This course has a prerequisite; check description in Valencia catalog

+ This course must be completed with a grade of C or better.

Notes:

All certificate courses are offered on the West Campus; some courses are offered at other locations.

Specialized courses may not be offered every session or on every campus.

This certificate program is eligible for Financial Aid.

FOS 2201	FOOD SERVICE SANITATION MANAGEMENT ⁺	3
Total Credit Hours		12

+ This course must be completed with a grade of C or better.

Baking and Pastry Specialist

Technical Certificate

This program is designed for students interested in the Baking and Pastry Industry, focusing on the fundamental knowledge and skills one needs to work safely and efficiently in a pastry setting. Learners develop skills in sanitation and safety, recognition and identification of pastry ingredients, proper storage methods, Techniques of preparation, and purchasing. They also examine the broader perspective of the Baking and Pastry arts within the hospitality field.

Program outcomes

- Discuss the various organizations in the food service industry
- Experience different baking applications and demonstrate equipment operation and maintenance procedures.
- Integrate human management skills into the classes.
- Apply sanitation procedures in foodservice operations.

FSS 1050C	BAKING INGREDIENTS AND TECHNOLOGY ⁺	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT ⁺	3
FSS 1052C	SPECIALTY BREADS ⁺	3
FSS 2054C	COOKIES, TARTS AND FRIANDISES ⁺	3
FSS 2056C	PASTRY TECHNIQUES ⁺	3
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT ⁺	3
Total Credit Hours		18

+ This course must be completed with a grade of C or better.

Pastry Chef's Apprentice

Technical Certificate

(Hospitality and Tourism Institute)

This program is designed for students interested in the Baking and Pastry Industry, focusing on the fundamental knowledge and skills one needs to work safely and efficiently in a pastry setting. Learners develop skills in sanitation and safety, recognition and identification of pastry ingredients, proper storage methods, techniques of preparation, and purchasing.

Program Outcomes:

- Experience different baking applications and demonstrate equipment operation and maintenance procedures.
- Compare various employability skills in food service cost and management.
- Apply sanitation procedures in food service operations.

FSS 1050C	BAKING INGREDIENTS AND TECHNOLOGY ⁺	3
FSS 1052C	SPECIALTY BREADS ⁺	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT ⁺	3