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 career program advisor 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 valenciacollege.edu/hasdegrees/credit_octc.cfm (http://valenciacollege.edu/asdegrees/transferagreements.cfm). Eligible students should contact the Career Program Advisor 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 certificate 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)

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 Career Program Advisor or create an education plan by logging into Atlas, 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 salary and wage information, visit: www.floridawages.com (http://www.floridawages.com).

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-and-Pastry-Management/ (https://net1.valenciacollege.edu/future-students/degree-options/associates/baking-and-pastry-management).

Current Students

Contact the Career Program Advisor below for more information.

Kenneth Bourgoin, Program Chair, West Campus: 407-582-1915
kbourgoin@valenciacollege.edu

D'Mya Clay, Career Program Advisor, West Campus: 407-582-1972
dclay5@valenciacollege.edu

Internship and Workforce Services

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

Program Outcomes

- Discuss the various organizations of the hospitality industry.
- Experience different baking procedures.
- Integrate human management skills into the classes.
- Compare various employability skills.
- Apply sanitation procedures in food service operations.
- Identify procedures relating to cost controls.
- Differentiate various baking and pastry service operations.

Foundation Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ENC 1101</td>
<td>FRESHMAN COMPOSITION I **~</td>
<td>3</td>
</tr>
<tr>
<td>SLS 1122</td>
<td>New Student Experience</td>
<td>3</td>
</tr>
<tr>
<td>FOS 2201</td>
<td>Food Service Sanitation Mgmt</td>
<td>3</td>
</tr>
<tr>
<td>FSS 1050C</td>
<td>Baking Ingredients &amp; Tech</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2500</td>
<td>Food Beverage Cost Control</td>
<td>3</td>
</tr>
<tr>
<td>Humanities</td>
<td>See Gen. Ed. Core or Institutional Requirements</td>
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Intermediate Courses

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<tbody>
<tr>
<td>FSS 1052C</td>
<td>SPECIALTY BREADS *</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2284</td>
<td>Catering and Banquet Mgmt</td>
<td>3</td>
</tr>
<tr>
<td>PSY 2012</td>
<td>General Psychology ~</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2251</td>
<td>Food and Bev Managmt</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2054C</td>
<td>COOKIES, TARTS AND FRIANDISES *</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2056C</td>
<td>PASTRY TECHNIQUES *</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2055C</td>
<td>CONTEMPORARY CAKES AND DESSERTS *</td>
<td>3</td>
</tr>
<tr>
<td>Science or Mathematics</td>
<td>See Gen. Ed. Core Requirements **~</td>
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Advanced Courses

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<tr>
<td>FSS 2061C</td>
<td>BASIC AND CLASSICAL CAKES AND PASTRIES *</td>
<td>3</td>
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<tr>
<td>FSS 2059C</td>
<td>CHOCOLATES AND CONFECTIONS *</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2057C</td>
<td>INDIVIDUAL AND PRODUCTION PASTRIES *</td>
<td>3</td>
</tr>
<tr>
<td>FSS 2060C</td>
<td>RESTAURANT AND PRODUCTION DESSERTS *</td>
<td>3</td>
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<tr>
<td>FSS 2058C</td>
<td>CONFECTIONARY ART AND PRINCIPLES OF DESIGN *</td>
<td>3</td>
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<tr>
<td>FSS 2943</td>
<td>INTERNSHIP IN BAKING AND PASTRY MANAGEMENT *1</td>
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</table>

Total Credit Hours 60

* 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.

(Gr) Denotes a Gordon Rule course.

Notes:

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

Upon earning the Baking and Pastry Management A.S. degree, you can continue at Valencia to complete the B.A.S. degree in Business & Organizational Leadership (http://catalog.valenciacollege.edu/degrees/bachelorscience/bas). Additional education at the bachelor’s level can enhance your skills and create more career opportunities. Students who wish to continue their education should consult with their Career Program Advisor 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 (Hospitality and Tourism Institute)

Technical Certificate

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 hospitality industry.
• Experience different baking procedures.
• Integrate human management skills into the classes.
• Compare various employability skills.
• Apply sanitation procedures in food service operations.
• Identify procedures relating to cost controls.
• Differentiate various baking and pastry service operations.

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.