

PASTRY ARTS
 ASSOCIATE OF APPLIED SCIENCE
 Quarter Credit Hours Required = 96



Virginia College's Associate of Applied Science in Pastry Arts is designed to provide students with a diversified education in pastry and baking preparation. This program provides hands-on, realistic training and follows the program guidelines prescribed by The American Culinary Federation Accrediting Commission. It is designed to provide learning experiences that offer students a solid background of practical training in various pastry and bakery disciplines directly related to the hospitality/food service industry. The program ensures that the students are instructed in contemporary pastry techniques, plated desserts, and decorative mediums, as well as sugar and chocolate show pieces, wedding cake disciplines, and management skills with a hands-on externship under the direction of certified chefs. This comprehensive training provides graduates with the fundamental skills necessary to adapt to the culinary career path they choose to follow.

Upon successful completion of this program, students should be able to

- interpret the hospitality/food service industry and career opportunities in the field;
- perform math functions necessary for pastry and baking operations,
- establish and maintain high standards of personal and industry sanitation and safety;
- produce high quality food products using appropriate equipment;
- demonstrate professional standards in personal appearance and ethical behavior;
- demonstrate proper techniques in pastry and baking skills to produce high quality products;
- apply nutrition principles to menu planning and food production for a variety of customers;
- assess the origin of various pastry cuisines and their relationship to history and cultural developments;
- analyze the workings of the pastry and baking sector of culinary arts; and
- learn how to control food and labor cost and the process of working efficiently and utilization of the product.

FOUNDATION:		Quarter Credit Hours
BUS 1770	Customer Service	4
EDU 1010	Learning Framework	4
EDU 1020	Career Exploration/Planning	4
Total Minimum Required Foundation Credits		12

AREA OF CONCENTRATION:		
CUL 1000	Fundamental Culinary Arts	9
CUL 1150	Food Science: Nutrition and Cooking	4
CUL 1250	Purchasing from a Cultural Perspective	4
CUL 1500	Culture and Cuisine	2
CUL 2400	Supervision in the Hospitality Industry	4
CUL 2550	Viniculture and Beverage Service	4
CUL 2560	Facilities Management and Menu Planning	4
CUL 2575	Marketing and Cost Control	4
PBC 1550	Fundamental Pastry Arts	9
PBC 1600	Intermediate Pastry Arts	9
PBC 1700	Advanced Pastry Arts	9
PBC 2500	Pastry Externship	6
Total Minimum Required Area of Concentration Credits		68

GENERAL EDUCATION:		
These courses are to be selected in consultation with the Program Director so as to effectuate a balanced educational program. Select a total (minimum) of 16 credit hours as indicated below:		
Communications		8
Mathematics		4
Social and Behavioral Sciences		4
Total Minimum Required General Education Credits		16

TOTAL MINIMUM QUARTER CREDIT HOURS REQUIRED 96

****Some courses in the Pastry Arts associate's degree program must be taken at a Virginia College campus or transferred in from a comparable program. Certain other courses are offered only through Virginia College Online.***