

BAKING AND PASTRY

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Associate in Science in Baking and Pastry (AS)

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:

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

Career/Transfer Opportunities:

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

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 AA/AS Graduation Requirements, CSU GE-B or IGETC.

Core Requirements (31 units):

Complete all of the following		Units
FDR 050A	Introduction to the Hospitality Industry	3.0
FDR 051	Basic Food Preparation	6.0
FDR 058	Cost Control for Foodservice Organizations	3.0
FDR 059	Supervision, Management & Leadership	4.0
FDR 073	Fundamentals of Baking and Confectionery	2.0
FDR 074	Intermediate Baking and Confectionery	2.0
FDR 078	Advanced Baking and Pastry	2.0
FDR 082	Introduction to Chocolate and Confectionery	2.0
FDR 086	Beginning Bread Making	2.0
INF 050	Sanitation and Safety	2.0
WRK 300HM	Occupational Work Experience for Hospitality Management	3.0

Electives (minimum 2 units):

Complete a minimum of two additional units from the following

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CAP 010A	Learning the Keyboard	1.0
CAP 062B	An Introduction to Microsoft Excel	1.0
FDR 053	Restaurant Operations	7.0
FDR 055	Procurement for Foodservice Operations	3.0
FDR 072	Intermediate Cuisine	3.0
FDR 075	Menu Planning	2.0
FDR 076	Sales and Marketing in the Hospitality Industry	3.0
FDR 079	Introduction to Food and Wine Pairing	3.0
FDR 081	Introduction to Wines and Spirits of the World	2.0
FDR 085	Foundations for Sustainability in Hospitality, Tourism & Leisure Services	3.0
FDR 096	Healthy Cuisine	2.0
FDR 105	Catering Management and Operations	2.0
FDR 106A	Starting a Mobile Food Business	2.0
FDR 106B	Mobile Food Operations	2.0
NTR 015	Human Nutrition	3.0
WRK 300HM	Occupational Work Experience for Hospitality Management (cannot be double counted with core requirements)	1.0-2.0

Total Required Units: 33.0

Completion of General Education Requirements and electives as needed to reach 60 units.

Total Required Units: 60.0