

**BAKING & PASTRY ARTS**  
**A.A.S. Degree**

The Baking & Pastry degree is designed to provide students with the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries, and/or further academic studies.

Students gain hands-on experience in a state-of-the-art facility. Topics include bread production, cake design, dessert production, marketing, and cost control.

To complete the Associate in Applied Science degree, students must earn 70 credit hours of college credit in the categories listed in the table.

<b>COURSE NUMBER/TITLE</b>	<b>CREDIT HOUR</b>	<b>SEMESTER OFFERED</b>	<b>ADVISING NOTES</b>
<b>COMMUNICATION (6 credit hours required)</b>			
COM 231 Public Speaking	3	FA, SP	
ENG 111 Writing and Inquiry	3	FA, SP, SU	
<b>HUMANITIES/FINE ARTS (3 credit hours required)</b>			
ART 111 Art Appreciation	3	FA, SP, SU	
<b>SOCIAL/BEHAVIORAL SCIENCE (3 credit hours required)</b>			
PSY 118 Interpersonal Psychology	3	SP	
<b>MATH (3 credit hours required)</b>			
MAT 110 Math Measurement & Literacy	3	FA, SP, SU	
<b>MAJOR REQUIREMENTS (25 credit hours required)</b>			
BPA 150 Artisan & Specialty Bread	4	SP	
BPA 210 Cake Design & Decorating	3	SP	
BPA 250 Dessert/Bread Production	5	SP	
BPA 260 Pastry & Baking Marketing	3	FA	
CUL 110 Sanitation & Safety	2	FA, SP	Prereq for CUL and BPA courses
CUL 160 Baking I	3	FA	Prereq for BPA courses
HRM 245 Human Resource Mgmt-Hospitality	3	SU	
WBL 112 Work-Based Learning I	2	SU	
<b>OTHER MAJOR REQUIREMENTS (29 credit hours required)</b>			
BPA 120 Petit Fours & Pastries	3	SP	
BPA 130 European Cakes & Tortes	3	FA	
BPA 230 Chocolate Artistry	3	SP	
CIS 110 Intro to Computers	3	FA	
CUL 135 Food & Beverage Service AND	2	SP	
CUL 135A Food & Beverage Service Lab	1	SP	
CUL 140 Culinary Skills I	5	FA	
CUL 260 Baking II	3	FA	
HRM 110 intro to Hosp & Tourism	3	FA, SP	
HRM 220 Cost Control-Food & Beverage	3	SP	
<b>Other Requirements (1 credit hour required)</b>			
ACA 122 College Transfer Success	1	FA,SP,SU	Take 1st semester

**FOR MORE INFORMATION CONTACT**

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ADDITIONAL NOTES: \_\_\_\_\_  
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