

# BAKING AND PASTRY ARTS CERTIFICATE IN APPLIED SCIENCE

## Program Description

This program provides students with a certificate dedicated to the skills required for employment within a confectionary setting, including restaurants, hotels, clubs, and retail bakeries. Credits earned in this program may be applied to other curricula offered by the department to include Culinary Arts Technology.

## Mission Statement

The Culinary Institute of the Carolinas at Greenville Technical College is dedicated to providing the region's best professional culinary education. Excellence, leadership, professionalism, ethics and respect for diversity are the core values that guide our efforts. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

## Entrance Requirements

High school diploma or GED

## Type of Program

Day

## Requirements for Completion

A grade of "C" or higher in all courses is required.

## Employment Opportunities

Restaurants, catering businesses, self-employment, private clubs, hotels, and bakeries

Visit our web page at [https://www.gvltec.edu/culinary\\_institute/](https://www.gvltec.edu/culinary_institute/).

## Recommended Program Schedule

Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester. Please see your advisor to map out your own personalized progression toward graduation.

First Semester		Hours
BKP 120	Bakeshop Production	3
CUL 155	Sanitation	3
HOS 160	Purchasing for Hospitality	3
CUL/HOS Elective <sup>1</sup>		3
<b>Total Semester Hours</b>		<b>12</b>
Second Semester		Hours
BKP 121	Cake Decorating and Finishing Techniques	3
BKP 182	Artisan Breads	3
HOS 171	Food and Beverage Controls	3
<b>Total Semester Hours</b>		<b>9</b>

### Third Semester

BKP 183	Plated Desserts	3
BKP 220	Advanced Bakeshop	3
HOS 256	Hospitality Management Concepts	3
<b>Total Semester Hours</b>		<b>9</b>
<b>Total Required Credit Hours</b>		<b>30</b>

<sup>1</sup> One elective from the following: CUL 103 Nutrition, CUL 110 Food Production Management, HOS 130 Professional Etiquette and Manners, HOS 157 Hospitality Service, HOS 245 Hospitality Marketing, HOS 264 Food and Beverage Pairing, HOS 299 Special Topics in Culinary Studies, CWE 113 Cooperative Work Experience I (NOTE: This class is reserved for Culinary/Hospitality students)