

Baking and Pastry Arts (AAS) (TX)

Degree Type

Associate in Applied Science (AAS)



The Culinary Institute of America awards the Associate in Applied Science (AAS) in culinary arts and baking and pastry arts upon completion of the required curriculum. The CIA's degree program provides students with the broadest culinary arts education possible. It exposes them to the different styles and experiences of the college's faculty members, acquaints them with a wide variety of foodservice equipment, and prepares them for whatever area of the foodservice and hospitality industry they choose to enter.

The **AAS degree program in baking and pastry arts** provides a broad foundation and understanding of baking and pastry making, along with independent and critical thinking, analytical and technological, applied problem solving, and effective communication skills, as well as an appreciation for lifelong learning. The program prepares students for entry-level positions such as baker and pastry chef, as well as more advanced levels such as baking and pastry arts researcher, bakeshop supervisor, and owner/operator.

To qualify for the degree, baking and pastry arts majors must successfully complete the entire course of study: four on-campus semesters of about 15 weeks each, plus one externship semester of a minimum of 14 consecutive weeks or 550 hours during which students are employed in the foodservice industry. Externship is taken between the second and fourth semesters at CIA-approved sites. All students follow the same sequence. Students need to earn a total of 69 credits and also need to maintain a grade point average of at least 2.0 to complete the associate degree programs.

In addition, to be considered for a degree, CIA students must (a) receive National Restaurant Association (NRA) ServSafe® certification upon completion of the Introduction to Food Science course and (b) adhere to food safety certification standards throughout the curriculum.

Program Learning Outcomes

The mission of the School of Baking and Pastry Arts program is to prepare students to become leaders in the food world by providing the world's best professional baking and pastry education. The program emphasizes proficiency in traditional and contemporary baking and pastry techniques, basic culinary competencies, and food and beverage service methods. Students will learn the interpersonal skills and management principles needed for success in the foodservice industry. Additionally, students will acquire a series of general education skills at the core of most college programs, including critical thinking, information literacy, problem solving techniques, quantitative literacy, and the foundations for lifelong learning.

- Students will be able to demonstrate skill in baking and pastry methods and techniques including knowledge, and organization (*mise en place**).
- Students will apply scientific knowledge and principles of nutrition, product knowledge, ingredient functionality, sanitation, and food safety.
- Students will demonstrate strong teamwork and collaboration skills while exemplifying professionalism and leadership.
- Students will apply basic management principles and practice service techniques and use of service equipment.

Definition: **Mise en Place a culinary process in which ingredients are prepared and organized (as in a restaurant kitchen) before cooking. At the CIA this refers not only to equipment and ingredients but also to a state of mental preparedness and a way of life.*

Instructional Programs and Schedule

While enrolled in the AAS degree program at the Texas campus, students will be assigned to small instructional groups. These groups of normally up to 20 students are scheduled for all laboratory courses, which integrate theory and practice.

Within each group, students will actively participate in learning assignments related to the cleaning and sanitizing of laboratory areas and equipment. Personal hygiene and proper food handling procedures are emphasized to minimize potential food contamination. Strict sanitation and safety regulations are practiced and enforced. This reflects the college's concern that such practices be an integral part of all foodservice and hospitality operations, for the health and safety of personnel and guests alike.

The college's academic schedule of in-person, online, and hybrid courses ensures that students will progress from basic to intermediate to advanced subject matter in proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

Class Schedules

Sample class schedules for the degree programs follow. Class days are Monday through Friday, and breaks are provided during class sessions.

Students on the AM kitchen/bakeshop schedule

7-11:30 a.m.	Lab classes
11:30 a.m.-12:15 p.m.	Lunch

Students on the AM kitchen/bakeshop schedule

12:15–1:30 p.m.

Lab classes

2–3:20 p.m. and/or 3:45–5:05 p.m. Liberal arts and/or management classes two or more days per week (in-person, online, or hybrid)

Students on the PM kitchen/bakeshop schedule

8:45–10:05 a.m. and/or 10:30–11:50 a.m. Liberal arts and/or management classes two or more days per week (in-person, online, or hybrid)

2–6:30 p.m.

Lab classes

6:30–7:15 p.m.

Dinner

7:15–8:30 p.m.

Lab classes

Baking and Pastry Arts Requirements

Course Number	Title	Credits
	Baking and Pastry Arts Requirements (AAS)	50.5
	Sub-Total Credits	50.5

Liberal Arts Courses at the 100 and 200 Level

Course Number	Title	Credits
APFS-110	Introduction to Food Systems	1.5
APFS-155	Gastronomy	3
CUSC-105	Introduction to Food Science	3
LITC-100	College Writing	3
MTSC-100	Mathematical Foundations	1.5
	Sub-Total Credits	12

Business Management Courses at the 100 and 200 Level

Course Number	Title	Credits
MGMT-100	Introduction to the Hospitality Industry	1.5
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
	Sub-Total Credits	4.5
	Total Credits	67

Baking and Pastry Arts Requirements (AAS)

Elective Credits 50.5

Course Number	Title	Credits
CUSC-100A/105A	ServSafe Exam	
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
EXTN-200	Externship Orientation	
BAKE-115	Café Savory Foods Production	1.5
BAKE-205	Basic and Classical Cakes	3
BAKE-215	Individual and Production Pastries	3
BAKE-210	Hearth Breads and Rolls	3
EXTN-250	Externship	2.5
BAKE-240	Confectionery Art and Special Occasion Cakes	3
BAKE-242	Chocolate and Confectionery Technology and Techniques	3
BAKE-245	Contemporary Cakes and Desserts	3
BAKE-254	Café Operations	3
BAKE-202	Specialty Breads	3
HMFB-210	Service and Beverage Management	3
BAKE-251	Advanced Baking Principles	3
BAKE-255	Beverages and Customer Service	3
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
	Sub-Total Credits	50.5