

Baking and Pastry Arts (BPS) (NY)

Degree Type

Bachelor of Professional Studies (BPS)

The **bachelor's degree program in baking and pastry arts** is a degree completion program for students with at least 30 eligible transfer credits to matriculate into this program. The program prepares graduates for a variety of foodservice industry positions such as executive pastry chef, chocolatier, catering manager, food entrepreneur, bakeshop owner, purchasing manager, and more.

In the program, students develop skills including inquiry and analysis, critical and creative thinking, written and oral communication, quantitative information literacy, problem-solving, and teamwork. They also build global and intercultural awareness, knowledge of contemporary food systems, and an appreciation for sustainable food resources.

Bachelor's students majoring in baking and pastry arts also have the option of taking a concentration to focus their studies on the industry career track that interests them most. Depending on the **academic concentration** chosen, students take one semester of study at the CIA in California, Texas, Singapore, or New York; a semester in Spain; or a semester in New York that includes a 10-day culinary tour of Japan:

- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

See [Baking and Pastry Arts with Concentration](#) for more information on these concentrations.

To qualify for the bachelor's degree in baking and pastry arts, students must be in good standing at the college and complete a total of 123 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. Students may be eligible to receive up to 60 credits toward their degree for prior course work, certain examinations, military experience, and/or life achievement. CIA associate degree graduates with eligible transfer credits from other institutions must also complete at least one semester beyond the associate degree.

Program Learning Outcomes

In this program, students can complete their bachelor's degree while gaining a deep knowledge of the foodservice and hospitality industries. The bachelor's degree program in baking and pastry arts provides an in-depth view of advanced baking and pastry taught by seasoned veterans, business owners, master bakers and pastry chefs, wine experts, managers, and maître d's. Students will practice the rigor of organization that enables great leaders, bakers, and pastry chefs. They will be able to use this baking and pastry vocabulary and skill to communicate globally about flavor, food safety, health and wellness, sustainability and, most important, the joys of achieving great flavors through excellent techniques.

- Students will demonstrate skill in baking and pastry methods and techniques, product knowledge, and food handling and organization.
- Students will practice sanitation and safety skills and will demonstrate the ability to use tools and equipment effectively.
- Students will also demonstrate critical thinking skills and strong foundations for lifelong learning.

Instructional Programs and Schedule

While enrolled in this bachelor's degree program, students will attend class over a 15-week semester. The college's academic schedule ensures that students will progress from intermediate to advanced subject matter in proper sequence.

The CIA reserves the right to modify course sequence, content, and offerings.

Baking and Pastry Arts Requirements

Course Number	Title	Credits
	Baking and Pastry Arts Requirements (BPS in Baking and Pastry)	47.5
ADVS-388	Navigating Degree Completion	0.5
	Sub-Total Credits	48

Liberal Arts Courses

Course Number	Title	Credits
	Social Science - Select one	3
	Math/Science - Select one	3
	World Languages and Cultures - Select two	6
	World History - Select two	6
LITC-100	College Writing	3
LITC-200	Literature and Composition	3
	Economics - Select one	3
	Sub-Total Credits	27

Liberal Arts Electives

	Sub-Total Credits	3
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Advanced Concepts Requirements AND Approved Baking and Pastry Electives OR Concentration

Course Number	Title	Credits
	Advanced Concepts Requirements - Select One	3
	Applied Practice (BP)	12
	Baking and Pastry Arts Concentration	15
	Sub-Total Credits	15

Free Electives

Course Number	Title	Credits
	Complete 30 credits from any subject area	30
	Sub-Total Credits	30

Baking and Pastry Arts Requirements (BPS in Baking and Pastry)

Elective Credits 47.5

Course Number	Title	Credits
BAKE-105	Baking and Pastry Techniques	6
BAKE-110	Baking Ingredients and Equipment Technology	1.5
CUSC-100	Food Safety	1.5
CUSC-100A/105A	ServSafe Exam	
CUSC-110	Nutrition	1.5
MGMT-100	Introduction to the Hospitality Industry	1.5
APFS-110	Introduction to Food Systems	1.5
MTSC-100	Mathematical Foundations	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
MGMT-250	Principles of Menus and Managing Profitability in Foodservice Operations	3
APFS-150	Introduction to Gastronomy	1.5
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
HMFB-210	Service and Beverage Management	3
BAKE-254	Café Operations	3
	Sub-Total Credits	47.5

Social Science - Select one

Elective Credits 3

Course Number	Title	Credits
SOCS-200	Anthropology of Food	3
SOCS-205	The Archaeology of Food	3
SOCS-110	Psychology of Human Behavior	3
SOCS-115	Social Psychology	3
	Economics as a Social Science	
	Sub-Total Credits	12

Math/Science - Select one

Elective Credits 3

Course Number	Title	Credits
MTSC-205	Calculus I	3
MTSC-110	College Algebra	3
MTSC-200	Introduction to Statistics	3
MTSC-115	Science Fundamentals	3
MTSC-105	Survey of Mathematics	3
	Sub-Total Credits	15

World Languages and Cultures - Select two

Elective Credits 6

Two in the same language, in sequence:

- French
- Italian
- Spanish

World History - Select two

Elective Credits 6

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
	Sub-Total Credits	9

Economics - Select one

Elective Credits 3

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
	Sub-Total Credits	6

Advanced Concepts Requirements - Select One

Elective Credits 3

Course Number	Title	Credits
ADVC-301	Advanced Cooking	3
ADVP-301	Advanced Pastry	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
	Sub-Total Credits	9

Applied Practice (BP)

Elective Credits 12

Complete four courses from the following:

Applied Practice

Course Number	Title	Credits
HOSP-201	Restaurant Operations: Baking and Pastry	3
BAKE-300	Restaurant and Production Desserts	3
SOCS-200	Anthropology of Food	3
APFS-310	Food History	3
APFS-320	Ecology of Food	3
APFS-420	Food Policy	3
BPSE-351	Sustainable Food Systems	3
ADVP-301	Advanced Pastry	3
BPSE-306	Food Photography & Food Styling	3
LART-311	Food and Cultures: France	3
LART-312	Food and Cultures: Italy	3
LART-313	Food and Cultures: Spain	3
LART-317	Food in Film	3
LART-320	Food Writing	3
LART-330	Feasting and Fasting in Latin America	3
LART-335	Ancient Foods in a Modern World: Latin American Crops in the Global Arena	3
HSBV-300	Spirits and Principles of Mixology	3
HSBV-340	Beer and Fermented Beverages: History, Cultures, and Styles	3
HSBV-375	La Sommellerie: Developing and Delivering a Professional Beverage Program	3
HSBV-404	Advanced Wine Studies	3
HSBV-365	Art and Science of Brewing	3
HSBV-305	Beverage Operations Management	3
	Sub-Total Credits	66

Baking and Pastry Arts Concentration

Elective Credits 15

- Advanced Wine, Beverage, and Hospitality (semester in California)
- Asian Cuisine: An Edible Journey from Traditional to Contemporary (semester in Singapore)
- Farm-to-Table: Practices of a Sustainable Table (semester in California or New York)
- Japanese Cuisine: A Study of Tradition, Flavor and Culture (semester in New York including 10 days in Japan)
- Latin Cuisine Studies: New World Flavors, Ingredients, and Techniques (semester in Texas)
- Mediterranean Cuisine: Exploring Cultures, Traditions, and Flavors (semester in Spain)

Complete 30 credits from any subject area

Elective Credits 30