# Hospitality Studies AS – Baking and Pastry Specialization

## Program Learning Outcomes
1. Identify equipment and utensils used in baking and discuss proper use and care.
2. Demonstrate an understanding of the properties and functions of various ingredients, and demonstrate proper scaling and measurement techniques.
3. Evaluate quality standards in baking and pastry products in written and oral form.

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**Careers in**
- Large bakeries
- Pastry shop
- Catering
- Dessert preparation in restaurants

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<tr>
<th>Entry</th>
<th>REQUIRED</th>
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<tr>
<td></td>
<td>CULN 105 Introduction to the Kitchen</td>
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<td>CULN 153 Safety and Sanitation</td>
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<td>CULN 110 Orientation to Hospitality</td>
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<td>CULN 195 Supervisory Management in Food Service</td>
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<td>CULN 120 Fundamentals of Cuisine</td>
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<td>CULN 185 Nutritional Guidelines in Food Preparation</td>
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<td>CULN 224 Catering Business and Operations</td>
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<td>CULN 192 Purchasing Operations and Systems Laboratory*</td>
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<td>CULN 115 Culinary Mathematics</td>
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<td>CULN 193 Inventory and Ordering Systems Laboratory</td>
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<td></td>
<td>CULN 193A Seasonal Spring Desserts</td>
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<td>CULN 193B Seasonal Fall Desserts</td>
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<td>CULN 193C Dessert Showpieces</td>
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**Business**

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**Competition**

- CULN 230A Culinary Competition I*
- CULN 230B Culinary Competition II

**Off-Campus Catering**

- CULN 235A Off-Campus Catering I*
- CULN 235B Off-Campus Catering II

**On-Campus Catering**

- CULN 240A On-Campus Catering I
- CULN 240B On-Campus Catering II
- CULN 240C On-Campus Catering III

**Pre or co req**

- CULN 105 & 153

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- CULN 105 & 153

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- CULN 105 & 153

**Pre or co req**

- CULN 105 & 153

**Pre or co req**

- CULN 105 & 153

**Pre or co req**

- CULN 105 & 153

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**Required**

- CULN 281 Advanced Techniques of Baking and Pastry

**Take 1 unit**

**Take 2 units**

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<tr>
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<tbody>
<tr>
<td>CULN 181 Fundamental Techniques of Baking and Pastry*</td>
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<td>CULN 295 Occupational Work Experience Education in CULN</td>
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<td>CULN 296 Internship in Occupational Work Experience Education in CULN</td>
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<td>CULN 298 Independent Study</td>
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<td>CULN 299 Student Instructional Assistant</td>
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**Take 2 units**

- CULN 129 Sustainable Hospitality – Energy, Water and Waste
- CULN 186 Sustainable Hospitality – Energy, Water and Waste
- CULN 120 Artisan Bread
- CULN 130 Advanced Techniques of Baking and Pastry
- CULN 230A Artisan Bread

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**Pre req**

- CULN 105 & 153

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*This course has prerequisites.*