

Foodservice Administration

Baking and Pastry Arts Degree

Degree: Associate in Applied Science

Total Required Credits for Degree: minimum of 64

Program Requirements: 40

Program Electives: 6

General Education Credits: 18

Code: 3232

About the Program

In the Foodservice Administration program, students learn the necessary skills to begin or enhance a career in the hospitality industry, the nation's largest retail employer. For the Baking and Pastry Arts degree, courses build on the foundations of basic baking to the most advanced pastry techniques. Students work in a fully equipped commercial bake shop and learn from highly skilled instructors.

Program web site: www.cod.edu/hospitalityadministration

Program Note

Prior to registration, students should meet with a program adviser for course selection.

Key First Semester Courses

Students can start their study in any term. The following courses are recommended for a fall start:

Foods 2220	Foodservice Sanitation	2
Foods 2271	Pastry Arts — Baking and Patisserie I.....	5
Engli 1101	English Composition I	3
Spani 1101	Elementary Spanish I	3
OR		
Foods 1104	Cake Decorating and Confectionery.....	2

Program Requirements

Foods 1104	Cake Decorating and Confectionery.....	2
Foods 1107	Cake Decorating and Confectionery II	2
Foods 1109	Nutrition for the Foodservice Professional...2	
Foods 1130	Hospitality Industry Accounting	3
Foods 1152	Food, Beverage and Equipment Purchasing	3
Foods 2202	Foodservice Merchandising	2
Foods 2220	Foodservice Sanitation	2
Foods 2251	Techniques of Supervision	2
Foods 2270	Fundamentals of the Baking Industry.....	3
Foods 2271	Pastry Arts — Baking and Patisserie I.....	5
Foods 2272	Pastry Arts — Baking and Patisserie II	5
Foods 2273	Pastry Arts — Baking and Patisserie III	5
Co-op 2865	Cooperative Education/Internship (Occupational)	4
Total.....		40

Program Electives

Select 6 credits as minimum additional Foodservice Administration or Culinary Arts credits to meet graduation requirements.

General Education Requirements

Each candidate for an Associate in Applied Science (A.A.S.) degree shall satisfactorily complete a minimum of 18 credits in General Education.

Use the *Student Planning Worksheet* or consult a list of General Education categories and courses for the A.A.S. degree to decide what needs to be taken. Links can be found on the Hospitality Administration online program guide (www.cod.edu/hospitalityadministration).

Under the specified General Education headings below, the following courses are recommended for the Baking and Pastry Arts degree:

Communications: 6 credits required

Recommended courses: English 1101, 1102; Speech 1100

Physical/Life Sciences: 3 to 5 credits required

Select at least one course with a lab component. See the *Student Planning Worksheet*.

Mathematics: 3 to 5 credits required

Recommended course: See the *Student Planning Worksheet*.

Note: Students who plan to transfer to a baccalaureate-granting school should carefully plan their math courses to ensure transfer.

Humanities and Fine Arts: 3 credits required

Recommended courses: Spanish 1101, 1102

Social and Behavioral Sciences: 3 credits required

Recommended courses: Psychology 1100, Sociology 1100

Additional A.A.S. Degree Requirements

A minimum of 2 credits must be completed from the list of courses in the Global/Multicultural Studies or Contemporary Life Skills category. Courses taken under Program Requirements, Program Electives or General Education may satisfy this requirement (see an adviser first). *Recommended course:* See the *Student Planning Worksheet*.

Advisers

If you are considering this program as an area of study, consult with an adviser in this field:

	Location	Phone
David Kramer		(630) 942-2868
E-mail: kramerd@cod.edu		
Tim Meyers		(630) 942-3223
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Program web site: www.cod.edu/hospitalityadministration