## NIAGARA COUNTY COMMUNITY COLLEGE

Baking and Pastry Arts, A.A.S.
16-month, accelerated curriculum

## Overview

Classes take place in our state-of-the-art teaching kitchens at our nationally recognized Niagara Falls Culinary Institute where students create classic desserts and pastries such as pies, cakes, candies and breads.
Our curriculum combines the science of baking, the finesse of an artist, and the strategy of an entrepreneur.

## Careers

Careers related to your program of study:

- Assistant Baker
- Assistant Pastry Chef
- Baker

Some careers may require more specialized education.

## Contact

## Program Coordinator

Cathy Barron
716-210-2557
cbarron@niagaracc.suny.edu

## Division

Hospitality, Baking \& Culinary Arts 716-210-2525

Visit full catalog for specific course offerings for each semester:
www.nfculinary.org/accelerated

## Accreditations

Accredited by the
American Culinary Federation
Education Foundation


American Culinary Federation The Standard of Excellence for Chefs

## Program Requirements

First Semester (Fall) Credits
CUL 130 - Sanitation and Safety ..... 2
ENG 101 - Writing I ..... 3
PAS 100 - Baking Theory and Principles ..... 3
PAS 101 - Breads, Rolls and Breakfast Pastries ..... 3
PAS 102 - Classical Pastries ..... 3
PAS 110 - Baking Foundations ..... 2
Total Credit Hours: ..... 16 Cr.
Winter Intersession

-     - Liberal Arts/General Education Elective ..... 3
Total Credit Hours: ..... 3 Cr .
Second Semester (Spring)
PAS 103 - Cakes and Tortes ..... 3
PAS 106 - Plated Desserts ..... 3
PAS 142 - Baking Nutrition and Special Diets ..... 2
CUL 131 - Food Supervisory Management ..... 2
ENG 102 - Writing II \& Introduction to Literature ..... 3
- Mathematics/Liberal Arts Elective by Advisement ..... 3
Total Credit Hours: ..... 16 Cr .
Third Semester (Summer)
CUL 141 - Purchasing \& Costing ..... 2
HOS 212 - Industry Experience ..... 3
PAS 205 - Bakery Experience I ..... 2
PAS 207 - Bakery Experience II ..... 2
__ Liberal Arts/General Education Elective ..... 3
Total Credit Hours: ..... 12 Cr.
Fourth Semester (Fall)
PAS 201 - Candies and Confections ..... 3
PAS 202 - Specialty Cakes ..... 3
PAS 210 - Advanced Pastry Techniques ..... 3
PAS 215 - Advanced Production ..... 2
BUS 229 - Business Communications OR
SPE 101 - Speech Communication ..... 3
- Liberal Arts/General Education Elective ..... 3
Total Credit Hours: ..... 17 Cr .

