BUSINESS

GUIDED PATHWAY: CULINARY | PASTRY | HOSPITALITY INSTITUTE – BAKERY/PASTRY

For more information, visit www.dcccd.edu/food and your academic advisor.

This is an example course sequence for students interested in pursuing Bakery/Pastry. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn an Associate of Applied Science (AAS) degree Food and Hospitality Institute – Bakery/Pastry [ii]. For official degree requirements, click here.

The AAS degree in Bakery/Pastry provides you the basic and advanced skills, practice and experience needed to build a professional career as a head baker/pastry chef. This degree program will equip you to advance into supervisory roles as your experience and skills develop. Components of the degree program include supervisory and management theory and practice as well as hands-on food preparation and advanced baking/pastry techniques across multiple product categories. Practical work experience and academic preparation are also included in this degree to produce well-rounded professionals with the confidence to become leaders in the food and hospitality industry. Gainful employment information for this degree can be found at www.dcccd.edu/gainfulemp. Courses that complete the Degree (D), the Bakery/Pastry Foundations (BF) Certificate and the Bakery/Pastry Specialist (BC) Certificate are noted below. The Bakery/Pastry Foundations Certificate must be completed prior to enrollment in the Bakery/Pastry Specialist Certificate.

Visit www.ntxccc.org/pathways to view guided pathways created for students who complete an AAS degree and the options for transfer. Speak with an academic advisor to choose courses that will help you to transfer to a specific university.

ONLY Offered at ECC

COLLEGE READINESS REQUIREMENTS *(only for the AAS)*

Enrolling in one or more courses may be necessary if assessment activities and previous academic experiences indicate a need for additional knowledge and skills:

READING & WRITING PLACEMENT	MATH PLACEMENT	ENGLISH LANGUAGE PROFICIENCY
TSI READING MET: __YES __NO TSI WRITING MET: __YES __NO	TSI MATH MET: __YES __NO	ENGLISH PROFICIENCY: __YES __NO
IF TSI OR ENGLISH LANGUAGE PROFICIENCY NOT MET, INSERT COURSE(S) NEEDED		
☐ DREA / DWRI / DIRW *(CIRCLE ONE)* _____ ☐ OTHER: _____	☐ DMAT_____ ☐ OTHER: _____	☐ ESOL _____ ☐ OTHER: _____

Exemptions/waivers may exist. Speak with an academic advisor regarding placement in college readiness courses and your ability to enroll in core academic coursework.

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS [iii]

ALL PLANS CAN BE MODIFIED TO FIT THE NEEDS OF PART-TIME STUDENTS

D	BF	BC	SEMESTER 1	ACTION ITEMS
♦	♦		**RSTO 1313** – Hospitality Supervision	☐ Meet with your advisor to confirm academic and career goals before the end of the semester. ☐ Meet with a career advisor or coach to research your career options and for opportunities for job shadowing. ☐ Meet with a faculty or career advisor regarding placement for the first Practicum course.
♦	♦		**CHEF 1305** – Sanitation and Safety	
♦	♦		**PSTR 1301** – Fundamentals of Baking [iv]	
♦			**ENGL 1301** – Composition I *(core course)*	
♦			**Mathematics Elective** [v] *(core course)*	
			TOTAL SEMESTER CREDIT HOURS: 15	
D	**BF**	**BC**	**SEMESTER 2**	**ACTION ITEMS**
♦	♦		**PSTR 1206** – Cake Decorating I	☐ Meet with your advisor to file an official program of study audit, confirm or update your academic/career path and program of study. ☐ Meet with a faculty or career advisor regarding placement for the next Practicum course. ☐ PSTR 2207 is a required course to complete the BF certificate.
♦	♦		**PSTR 2331** – Advanced Pastry Shop	
♦			**SPCH 1311** – Introduction to Speech Communication ***OR*** **SPCH 1315** – Public Speaking *(all core courses)* ***OR*** **SPCH 1321** – Business and Professional Communication	
♦		♦	**PSTR 1364** – Practicum (or Field Experience)–Baking and Pastry Arts/Bakery/ Pastry Chef	
♦			**PSYC 2301** – General Psychology *(core course)* ***OR*** **SOCI 1301** – Introduction to Sociology *(core course)*	
			TOTAL SEMESTER CREDIT HOURS: 14	
D	**BF**	**BC**	**SEMESTER 3**	**ACTION ITEMS**
♦		♦	**PSTR 1305** – Breads and Rolls	☐ Meet with a faculty or career advisor regarding placement for the first Practicum course.
♦			**Humanities/Fine Arts Elective** [v] *(core course)*	
			TOTAL SEMESTER CREDIT HOURS: 6	
D	**BF**	**BC**	**SEMESTER 4**	**ACTION ITEMS**
♦		♦	**CHEF 1301** – Basic Food Preparation	☐ Meet with a faculty or career advisor regarding placement for the Cooperative Education course. ☐ Meet with a career advisor or coach for assistance in preparing for job search. ☐ Meet with your advisor to apply for the Bakery/Pastry Foundations (BF) Completion. PSTR 2207 is a required course to complete the BF certificate.
♦	♦		**PSTR 1343** – Bakery Operations & Management	
♦		♦	**PSTR 1442** – Quantity Bakeshop Production	
♦			**PSTR 2364** – Practicum (or Field Experience)–Baking and Pastry Arts/Baker/Pastry Chef	
			TOTAL SEMESTER CREDIT HOURS: 13	
D	**BF**	**BC**	**SEMESTER 5**	**ACTION ITEMS**
♦		♦	**CHEF 2331** – Advanced Food Preparation	☐ After reviewing your degree plan and program of study, apply for Graduation. ○ Meet with your advisor to apply for the Bakery/Pastry Specialist Certificate (BC1) Completion. ○ Meet with your advisor to apply for the Bakery/Pastry AAS. ○ Sign up for Commencement. ☐ Join the Alumni Network!
♦			**PSTR 1310** – Pies, Tarts, Teacakes, and Cookies	
♦			Bakery/Pastry Culinary Arts Elective [vi]	
♦			**RSTO 1380** – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager	
			TOTAL SEMESTER CREDIT HOURS: 12	

AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS

All CHEF, PSTR, and RSTO, ENGL 1301 and MATH courses must be completed with a "C" or better.

[i] Degree plans may change in later catalogs. You may use this pathway if you entered one of the seven colleges on or before this date.
[ii] Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by the DCCCD college awarding the degree.
[iii] This is not an official degree plan. For official degree requirements, click here.
[iv] For PSTR 1301, you must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.
[v] There are several options to fulfill this requirement. See your academic advisor for a specific list.
[vi] Elective must be selected from the following: HAMG 2307, PSTR 1391, PSTR 2330, RSTO 1306, RSTO 1325, RSTO 1391, RSTO 2301, RSTO 2307.

Dallas County Community College District

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