

# PROFESSIONAL BAKING AND MANAGEMENT ASSOCIATE OF ARTS DEGREE

Students who receive their degree in baking will gain the skills and knowledge in baking and pastry arts. Students will create hearth and specialty breads, desserts, pastry, patisserie, and confections. Skills developed will be in menu development, communication, food safety, and cost control. Students will also take management courses and will learn how to manage a diverse workforce. To graduate with a specialization in Professional Baking and Management, students must complete all requirements for the certificate plus the general breadth requirements for the Associate Degree (minimum total = 60 units)

Code	Title	Units
<b>Required Courses:</b>		
BUSAD 110	Human Resource Management	3
CULART 040	Introduction to Baking	6
CULART 041	Desserts and Pastries	6
CULART 042	Cake Decorating	6
CULART 043	Advanced Desserts and Pastry/Chocolate/Sugar	6
CULART 044	Introduction to Baking Skills, Ingredients, and Technology	3
CULART 080	Small Business and Catering Management	6
CULART 205	Principles of Design and Presentation	3
CULART 225	Sanitation and Safety	3
CULART 240	Procurement, Purchasing and Selection	3
HOSP 100	Introduction to Hospitality and Customer Service	3
HOSP 120	Hospitality Cost Control	3
<b>Total Units</b>		<b>51</b>

To earn an SBVC Associate Degree students must complete one of the following General Education (GE) patterns:

- SBVC General Education and Graduation Requirements (<https://www.valleycollege.edu/student-services/counseling/articulation/graduation-requirements-current.php>)
- Cal-GETC - California General Education Transfer Curriculum (<https://www.valleycollege.edu/student-services/counseling/articulation/calgetc.php>)

## Program Learning Outcomes

At the completion of this program, students will be able to:

- Create a HACCAP Plan for a Bake Shop following local regulatory procedures.
- Recite how to convert recipes when more or less servings need to be prepared.
- Create a dessert menu for 100 people using a variety of ethnic desserts.
- Describe cost control concepts that are used in the commercial food service industry.
- Explain how to plate desserts using the principles of plating.