Pastry Arts

Also see Culinary Arts

Department Website:
http://www.collin.edu/hospitality

Program Options:
AAS – Pastry Arts
Certificate Level 1 – Pastry Arts
Certificate Level 1 – Advanced Pastry Arts

Students completing the Pastry Arts program at Collin College will be qualified for a variety of hands-on bakery positions in the food service industry. The food service industry is the largest private sector employer in the United States. The curriculum at Collin College emphasizes a broad selection of hands-on food preparation courses, building on baking and pastry foundation skills that will allow the student to be effective in a commercial bakeshop environment. Collin College’s Pastry Arts career education offers classes in the daytime and in the evening. The curriculum is designed by industry experts and taught by experienced pastry professionals. The degree program offers an Associate of Applied Science in Pastry Arts. A Certificate in Pastry Arts is also available.

If your program requires a criminal background check, your placement in a required clinical site, cooperative, practicum, internship, and/or licensure/certification opportunity may be impacted. If you have any questions or concerns, please contact your program director and check with your licensing/certifying entity, if any, to determine your status.

TRANSFER
Students planning to transfer to a college or university should check with a Collin academic advisor. Also check the degree requirement of the intended transfer college prior to beginning this program to verify course degree applicability.

ACCREDITATION
The Culinary Arts Program is fully accredited by the American Culinary Federation Education Foundation. They may be contacted at:
180 Center Place Way
St. Augustine, FL 32095
800.624.9458
http://www.acfchefs.org

ADMISSION REQUIREMENTS
Students are required to attend mandatory Pastry Arts Orientation. Please visit the program website (http://www.collin.edu/department/ihce/) for dates and times.

Note: Pastry lab classes require extended periods of time standing in place, lifting heavy weights (up to 60 pounds), reaching, bending, and working around open flames and with cleaning chemicals.

AAS – Pastry Arts
60 credit hours

An American Culinary Federation (ACF) accredited program. Students will be eligible for Certified Pastry Culinarian (CPC) upon graduation.

FIRST YEAR
First Semester
CHEF 1301  Basic Food Preparation
CHEF 1305  Sanitation and Safety 1,2
ENGL 1301  Composition I
HAMG 1321  Introduction to Hospitality Industry
PSTR 1301  Fundamentals of Baking

Second Semester
IFWA 1310  Nutrition and Menu Planning
MATH 1332  Contemporary Mathematics (Quantitative Reasoning)
(See Mathematics options)
PSTR 1305  Breads and Rolls
PSTR 1310  Pies, Tarts, Teacakes and Cookies
RSTO 1325  Purchasing for Hospitality Operations

Third Semester
PSTR 1306  Cake Decorating I
GEN ED   Humanities / Fine Arts course

SECOND YEAR
First Semester
HAMG 1324  Hospitality Human Resources Management
PSTR 2301  Chocolates and Confections
PSTR 2307  Cake Decorating II
GEN ED   Social / Behavioral Sciences course

Please refer to http://www.collin.edu/academics/programs/index.html for the most current information.
Second Semester
PSTR 2331 Advanced Pastry Shop (Capstone)
PSTR 2380 Cooperative Education – Baking and Pastry Arts / Baker / Pastry Chef
SPCH 1321 Business and Professional Communication

ELECTIVE *
~ Taught in eight-week format

1 Certification in ServSafe
2 Certification in Food Protection Management

* Elective (3 credit hours): CHEF 2331, HAMG 1313 ~, HAMG 1340, HAMG 2301 ~, HAMG 2332 ~, HAMG 2337 ~, RSTO 2307 ~ or TRVM 2301

Certificate Level 1 – Pastry Arts
24 credit hours

FIRST YEAR
First Semester
CHEF 1301 Basic Food Preparation
CHEF 1305 Sanitation and Safety 1, 2
IFWA 1310 Nutrition and Menu Planning
PSTR 1301 Fundamentals of Baking

Second Semester
PSTR 1305 Breads and Rolls
PSTR 1306 Cake Decorating I
PSTR 1310 Pies, Tarts, Teacakes and Cookies (Capstone)
PSTR 2301 Chocolates and Confections

1. Certification in ServSafe
2. Certification in Food Protection Management

Certificate Level 1 – Advanced Pastry Arts
36 credit hours

Prior to being admitted to this program, students must provide official documentation showing they have earned a Certificate or AAS in Pastry Arts.

PREREQUISITES
First Semester
CHEF 1301 Basic Food Preparation
CHEF 1305 Sanitation and Safety 1, 2
IFWA 1310 Nutrition and Menu Planning
PSTR 1301 Fundamentals of Baking

Second Semester
PSTR 1305 Breads and Rolls
PSTR 1306 Cake Decorating I
PSTR 1310 Pies, Tarts, Teacakes and Cookies (Capstone)
PSTR 2301 Chocolates and Confections

1. Certification in ServSafe
2. Certification in Food Protection Management

ADVANCED PAstry ARTS COURSES
First Semester
PSTR 1312 Laminated Dough, Pate a Choux and Donuts
PSTR 1340 Plated Desserts

Second Semester
PSTR 1342 Quantity Bakeshop Production (Capstone)
PSTR 1343 Bakery Operations and Management

1. Certification in ServSafe
2. Certification in Food Protection Management