



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.

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}
<u>ENGL</u>	<u>1301</u>	<u>Composition I</u>
HAMG	1321	Introduction to Hospitality Industry
PSTR	1301	Fundamentals of Baking

Second Semester

IFWA	1310	Nutrition and Menu Planning
<u>MATH</u>	<u>1332</u>	<u>Contemporary Mathematics</u> <u>(Quantitative Reasoning)</u> (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
<u>GEN ED</u>		Humanities / Fine Arts course

SECOND YEAR

First Semester

HAMG	1324	Hospitality Human Resources Management
PSTR	2301	Chocolates and Confections
PSTR	2307	Cake Decorating II
<u>GEN ED</u>		Social / Behavioral Sciences course

Second Semester

PSTR	2331	Advanced Pastry Shop (Capstone)
PSTR	2380	Cooperative Education - Baking and Pastry Arts / Baker / Pastry Chef
<u>SPCH</u>	<u>1321</u>	<u>Business and Professional Communication</u> (See Speech options)

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

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