

GUIDED PATHWAY: BAKERY/PASTRY

A.A.S. BUSINESS, HOSPITALITY and GLOBAL TRADE CAREER PATH



For more information, visit the [Dallas College Culinary | Pastry | Hospitality Institute webpage](http://www.dcccd.edu/Food) [www.dcccd.edu/Food] and your academic advisor at the El Centro Campus.

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 (A.A.S.) degree in Bakery/Pastry. Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by Dallas College. See catalog for [official degree requirements](#).

The A.A.S. 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. Completing the courses on this degree also completes the [Bakery/Pastry Foundations Certificate](#) (BF) and the [Bakery/Pastry Specialist Certificate](#) (BC) and 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 A.A.S. degree and the options for transfer. Speak with an academic advisor at your campus to choose courses that will help you to transfer to a specific university.

Catalog Year	2020-2021	You may use this pathway if you entered Dallas College on or before this date.
Degree Type	Associate of Applied Science	
GPA Requirement	Student must earn a GPA of 2.0 or higher	
<u>TSI</u>	Must be Complete	

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS

All plans can be modified to fit the needs of part-time students. This is not an official degree plan. See catalog for [official degree requirements](#).

AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS

SEMESTER 1

Total Hours: 15

- [RSTO 1313](#) – Hospitality Supervision *(Course also applies to BF)*
- [CHEF 1305](#) – Sanitation and Safety *(Course also applies to BF and BC)*
- [PSTR 1301](#) – Fundamentals of Baking *You must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day of this course. (Course also applies to BF and BC)*
- [ENGL 1301](#) – Composition I *This is a Core course. Must earn a grade of "C" or higher.*
- [MATHEMATICS ELECTIVE](#) *This is a Core course. Must earn a grade of "C" or higher. There are several options to fulfill this requirement. See your academic advisor for a specific list.*

SEMESTER 1 ACTION ITEMS

1. Meet with your advisor to confirm academic and career goals before the end of the semester.
2. Meet with a career advisor or coach to research your career options and opportunities for job shadowing.
3. Meet with a faculty or career advisor regarding placement for the next Practicum course.

SEMESTER 2

Total Hours: 14

- [PSTR 1206](#) – Cake Decorating I *(Course also applies to BF and BC)*
- [PSTR 2331](#) – Advanced Pastry Shop *(Course also applies to BF and BC)*

[PSTR 1364](#) – Practicum (or Field Experience)–Baking and Pastry Arts/Bakery/ Pastry Chef

CHOOSE ONE: [SPCH 1311](#) – Introduction to Speech Communication

[SPCH 1315](#) – Public Speaking **OR**

[SPCH 1321](#) – Business and Professional Communication

CHOOSE ONE: [PSYC 2301](#) – General Psychology *This is a Core course.* **OR**

[SOCI 1301](#) – Introduction to Sociology *This is a Core course.*

SEMESTER 2 ACTION ITEMS

1. Meet with your advisor to request an official program of study audit and confirm or update your academic/career path.
2. Meet with a faculty or career advisor regarding placement for the next Practicum course.
3. PSTR 2207 is a required course to complete the BF certificate.

SEMESTER 3

Total Hours: 6

[PSTR 1305](#) – Breads and Rolls *(Course also applies to BC)*

[HUMANITIES/FINE ARTS ELECTIVE](#) * *This is a Core course.*

* There are several options to fulfill this requirement. See your academic advisor for a specific list.

SEMESTER 3 ACTION ITEMS

1. Meet with a faculty or career advisor regarding placement for the first Practicum course.

SEMESTER 4

Total Hours: 13

[CHEF 1301](#) – Basic Food Preparation *(Course also applies to BC)*

[PSTR 1343](#) – Bakery Operations & Management *(Course also applies to BF and BC)*

[PSTR 1442](#) – Quantity Bakeshop Production *(Course also applies to BC)*

[PSTR 2364](#) – Practicum (or Field Experience)–Baking and Pastry Arts/Baker/Pastry Chef
(Course also applies to BC)

SEMESTER 4 ACTION ITEMS

1. Meet with a faculty or career advisor regarding placement for the Cooperative Education course.
2. Meet with a career advisor or coach for assistance in preparing for job search.
3. Meet with your advisor to apply for the Bakery/Pastry Foundations Completion.

SEMESTER 5

Total Hours: 12

[CHEF 2331](#) – Advanced Food Preparation *(Course also applies to BC)*

[PSTR 2330](#) – Advanced Pastry Competition *(Course also applies to BC)*

[IFWA 1318](#) – Nutrition for the Food Service Professional *(Course also applies to BC)*

[RSTO 1380](#) – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager *(Course also applies to BC)*

SEMESTER 5 ACTION ITEMS

1. After reviewing your degree plan and program of study, meet with your advisor to apply for the Bakery/Pastry Specialist Certificate Completion and Bakery/Pastry A.A.S.
2. Sign up for commencement.
3. Join the [Alumni Network!](#)

PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS