



**Culinary Institute
of the South**

AT TECHNICAL COLLEGE OF THE LOWCOUNTRY

TECHNICAL COLLEGE OF THE LOWCOUNTRY

**MODEL FOR
CERTIFICATE IN
BAKING AND PASTRY ARTS**

SCTCS Approval Date: 1-17-2019

SCCHE Acknowledgement: 3-6-2020

SACSCOC Approval Date: 5-26-2020

Implementation Date: 8-1-2020

Site Code 71191, Buckwalter Place Commerce Park

Baking and Pastry Arts/Baker/Pastry Chef (CIP* 12.0501)

A program that prepares individuals to serve as professional bakers and pastry specialists in restaurants or other commercial baking establishments. Includes instruction in bread and pastry making, bread and pastry handling and storage, cake and pastry decorating, baking industry operations, product packaging and marketing operations, and counter display and service.

Source:

NCES Taxonomy of Instructional Program Classifications and Descriptions

*Classification of Instructional Programs (CIP)

Reference: <https://nces.ed.gov/pubs2002/2002165.pdf>

Published by:

U.S. Department of Education

Institute of Education Sciences

National Center for Education Statistics (NCES)

Program Learning Outcome.

Upon completion of all certificate requirements, graduates will have basic baking and pastry skills for entry-level employment where house-made baked goods are sold.

CURRICULUM CODE: 71429
CIP CODE: 120501
DATATEL CODE: CAS.BAP

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Program Cluster: Hospitality and Tourism

GRADUATION REQUIREMENTS

I. Complete **24** Semester Hour Credits (SHCs) distributed as follows:

A. REQUIRED MAJOR COURSES			24 SHC			
<u>Prefix</u>	<u>No.</u>	<u>Title</u>	<u>Lec</u>	<u>Lab</u>	<u>Credit</u>	<u>CIP</u>
BKP	101	Introduction to Baking	2.0	3.0	3.0	120501101
BKP	109	Introduction to Cakes and Decorating	2.0	3.0	3.0	120501109
BKP	113	Laminated Doughs and Pastries	2.0	3.0	3.0	120501113
BKP	182	Artisan Breads	2.0	3.0	3.0	120501182
CPT	101	Introduction to Computers	3.0	0.0	3.0	110101101
HOS	129	Storeroom and Purchasing	2.0	3.0	3.0	120503129
HOS	140	The Hospitality Industry	3.0	0.0	3.0	520904140
HOS	155	Hospitality Sanitation	3.0	0.0	3.0	520904155

II. A Grade of C (C=2) or better in all courses within this curriculum, with a minimum cumulative grade point average of 2.00 on all college work.

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SUGGESTED SEQUENCE OF COURSES

FIRST YEAR - FALL SEMESTER

<u>Prefix</u>	<u>No.</u>	<u>Title</u>	<u>Lec</u>	<u>Lab</u>	<u>Credit</u>
BKP	101	Introduction to Baking	2.0	3.0	3.0
CPT	101	Introduction to Computers	3.0	0.0	3.0
HOS	140	The Hospitality Industry	3.0	0.0	3.0
HOS	155	Hospitality Sanitation	3.0	0.0	<u>3.0</u>
					12.0

FIRST YEAR – SPRING SEMESTER

<u>Prefix</u>	<u>No.</u>	<u>Title</u>	<u>Lec</u>	<u>Lab</u>	<u>Credit</u>
BKP	109	Introduction to Cakes and Decorating	2.0	3.0	3.0
BKP	113	Laminated Doughs and Pastries	2.0	3.0	3.0
BKP	182	Artisan Breads	2.0	3.0	3.0
HOS	129	Storeroom and Purchasing	2.0	3.0	<u>3.0</u>
					12.0

Total Semester Hour Credits (SHCs)

24.0

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COURSE DESCRIPTIONS

- BKP 101 Introduction to Baking 3 Credits**
Prerequisites ENG 100, MAT 102, RDG 100; pre/co-requisite: HOS 155
Corequisite: HOS 155
This course introduces the basic techniques of baking of leavened dough and breads.
- BKP 109 Introduction to Cakes and Decorating 3 Credits**
Prerequisites ENG 100, MAT 102, RDG 100, BKP 101, HOS 155
This course will introduce the basics of cake baking using several different types of mixing methods, ingredients, and decorating techniques.
- BKP 113 Laminated Doughs and Pastries 3 Credits**
Prerequisites ENG 100, MAT 102, RDG 100, BKP 101, HOS 155
This course is designed to develop the knowledge, skill and techniques required in the production and presentation of laminated dough and classical French Viennoiserie products such as croissants, Danish, puff pastry, doughnuts, and other breakfast sweets.
- BKP 182 Artisan Breads 3 Credits**
Prerequisites ENG 100, MAT 102, RDG 100, BKP 101, HOS 155
This course introduces the fundamental skills, concepts and techniques of artisan bread baking. Use of sponges, wild yeast, bigas and poolish will be incorporated in making authentic rustic bread. Students will make an assortment of international breads as well as breads for special occasions.
- CPT 101 Introduction to Computers 3 Credits**
Prerequisites ENG 032, MAT 032, RDG 100
This course covers basic computer history, theory and applications, including word processing, spreadsheets, databases, and the operating system.
- HOS 129 Storeroom and Purchasing 3 Credits**
Prerequisites ENG 100, MAT 102, RDG 100; pre/co-requisite: HOS 155
This course combines purchasing theory with practical experience in the storeroom. Students develop skills in purchasing, developing requisitions, food transfers, inventory and organization of the storeroom.
- HOS 140 The Hospitality industry 3 Credits**
Prerequisites ENG 100, MAT 102, RDG 100
This course is a survey of the hospitality industry and the principles of operations of both lodging and food service industries.
- HOS 155 Hospitality Sanitation 3 Credits**
Prerequisites ENG 100, MAT 102, RDG 100
This course is a study of local, state, and national regulations governing sanitary food handling practices.