



2013-2014 PETITION/PROGRAM SHEET
Degree: Associate of Applied Science
Major: Baking and Pastry

About This Major . . .

This program will prepare students for employment in the field of baking and the art of pastries. The Associate of Applied Science program will develop the students' skills and understanding in the production of chocolates, confections, pastries, ice creams and frozen desserts, yeast products, quick breads, sculpted items, sugar work, use of fruits and international desserts. Business and management courses to be taken include nutrition, purchasing, supervision, and business information technology.

Upon completion of the program, students will be prepared for an entry-level position in the broad and expanding hospitality/industry as well as prepared to continue for advanced study in the Bachelor of Applied Science in Hospitality Management.

POLICIES:

1. It is your responsibility to determine whether you have met the requirements for your degree. Please see the catalog for a complete list of graduation requirements.
2. You must turn in your "Intent to Graduate" form to the Registrar's Office **by September 15 if you plan to graduate the following May, and by February 15 if you plan to graduate the following December.**
3. This program sheet must be submitted with your graduation planning sheet to your advisor during the **semester prior to the semester of graduation, no later than October 1 for spring graduates, no later than March 1 for fall graduates.**
4. Your advisor will sign and forward the Program Sheet and Graduation Planning Sheet to the Department Head for signature.
5. Finally, the Department Head or the department administrative assistant will take the signed forms to the Registrar's Office. (Students cannot handle the forms once the advisor signs.)
6. If your petition for graduation is denied, it will be your responsibility to reapply for graduation in a subsequent semester. Your "Intent to Graduate" does not automatically move to a later graduation date.
7. NOTE: The semester before graduation, you may be required to take a Major Field Achievement Test (exit exam).

NAME: _____ **STUDENT ID #** _____

LOCAL ADDRESS AND PHONE NUMBER: _____

_____, () _____

I, (Signature) _____, hereby certify that I have completed (or will complete) all the courses listed on the Program Sheet. I further certify that the grade listed for those courses is the final course grade received except for the courses in which I am currently enrolled and the courses which I complete next semester. I have indicated the semester in which I will complete these courses.

Signature of Advisor _____ 20____
Date

Signature of Department Head _____ 20____
Date

Signature of Registrar _____ 20____
Date

Students should work closely with a faculty advisor when selecting and scheduling courses prior to registration.

Degree Requirements:

- Minimum of 63 hours total (A minimum of 16 taken at CMU in no fewer than two semesters)
- 2.00 cumulative GPA or higher in all CMU coursework
- A grade of "C" or higher must be achieved in coursework toward major content area.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Program sheets are for advising purposes only. Because a program may have requirements specific to the degree, check with your advisor for additional guidelines, including prerequisites, grade point averages, grades, exit examinations, and other expectations. It is the student's responsibility to be aware of, and follow, all guidelines for the degree being pursued. Any exceptions or substitutions must be approved by the faculty advisor and/or Department Head. Courses related to teacher licensure must also be approved by the Teacher Education Dept.
- When filling out the program sheet a course can be used only once.
- See the "Undergraduate Graduation Requirements" in the catalog for additional graduation information.

GENERAL EDUCATION REQUIREMENTS (Minimum 15 semester hours) See the current catalog for a list of courses that fulfill the requirements below. If a course is on the general education list of options and a requirement for your major, you must use it to fulfill the major requirement and make a different selection within the general education requirement.

Course No	Title	Sem.hrs	Grade	Term
Communication (6 semester hours)				
ENGL 111	English Composition	3	_____	_____
ENGL 112	English Composition	3	_____	_____

-OR-

ENGL 111	English Composition and	3	_____	_____
SPCH 101	Interpersonal Communication or	3	_____	_____
SPCH 102	Speechmaking	3	_____	_____

Course No	Title	Sem.hrs	Grade	Term
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Mathematics (Minimum 3 semester hours)

MATH 107	Career Math or higher			
MATH 1_____		3	_____	_____

Social Sciences, Natural Science, Fine Arts, or Humanities or Applied Studies Courses* (Minimum 6 semester hours)

_____	_____	3	_____	_____
_____	_____	3	_____	_____

OTHER LOWER DIVISION REQUIREMENTS

Wellness (2 semester hours)

KINE 100	Health and Wellness	1	_____	_____
KINA 1_____		1	_____	_____

ASSOCIATE OF APPLIED SCIENCE: COURSE REQUIREMENTS

(46 semester hours)

CUAR 100	Culinary Fundamentals	3	_____	_____
CUAR 101	Food Safety & Sanitation	2	_____	_____
CUAR 125	Intro to Foods	4	_____	_____
CUAR 145	Intro to Baking	4	_____	_____
CUAR 150	Baking: Decorating/Presenting	3	_____	_____
CUAR 151	Intermediate Breads	3	_____	_____
CUAR 152	Individual Fancy Desserts	3	_____	_____
CUAR 156	Nutrition for Hospitality	3	_____	_____
CUAR 161	Adv. Cake Decorating	3	_____	_____
CUAR 236	Advanced Baking	3	_____	_____
CUAR 255	Supervision in Hospitality	3	_____	_____
CUAR 262	Purchasing in Hospitality	3	_____	_____
CISB 101	Business Info Technology	3	_____	_____

Electives: Choose 6 semester hours from electives list below.

_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

CUAR 153	Confectionaries	3		
CUAR 251	Advanced Garde Manger	3		
CUAR 261	Cost Controls	3		
CUAR 269	Dietary Baking	3		
CUAR 271	Techniques of Competition	3		
CUAR 281	Internship	1-6		

Additional expenses – Students in Baking and Pastry ~~Arts~~ may be required to purchase or have cooking/baking tools and appropriate chef's clothing. This does not included required textbooks. These costs vary with student needs and brand or quality of tools purchased.

*Please see your advisor for requirements specific to this program.

SUGGESTED COURSE SEQUENCING FOR A MAJOR IN BAKING AND PASTRY

This is a recommended sequence of course work. Certain courses may have prerequisites or are only offered during the Fall or Spring semesters. It is the student's responsibility to meet with the assigned advisor and check the 2 year course matrix on the Colorado Mesa website for course availability.

FRESHMAN YEAR

Fall Semester	Hours	Spring Semester	Hours
CUAR 100 Culinary Fundamentals	3	CUAR 125 Intro to Foods	4
CUAR101 Food Safety and Sanitation	2	CUAR150 Decorating & Presenting	3
CUAR 145 Intro to Baking	4	CUAR 156 Nutrition for Hospitality	3
ENGL 111 English Composition	3	ENGL 112 English Composition OR SPCH 101/102	3
KINA XXX Activity	1	MATH107 Career Math	<u>3</u>
Social Sciences, Natural Science, Fine Arts or Humanities or Selected Applied Studies Courses	<u>3</u>		16
	16		

SOPHOMORE YEAR

Fall Semester	Hours	Spring Semester	Hours
CUAR 151 Intermediate Breads	3	CUAR 236 Advanced Baking	3
CUAR 152 Individual Fancy Desserts	3	CUAR 255 Supervision in Hospitality	3
CUAR 161 Adv. Cake Decorating	3	CUAR XXX Electives	6
CUAR 262 Purchasing in Hospitality	3	Social Sciences, Natural Science, Fine Arts or Humanities	
KINE100Health & Wellness	1	or a Selected Applied Studies Courses	<u>3</u>
CISB101Business InfoTechnology	<u>3</u>		15
	16		