2016-2017 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.

All CMU associate graduates are expected to demonstrate proficiency in critical thinking, communication fluency, quantitative fluency, and specialized knowledge/applied learning. In addition to these campus-wide student learning outcomes, graduates of this major will be able to:

1. Apply principles of safety and sanitation to workplace settings. (Applied Learning)
2. Apply mathematical concepts and practices to the field of baking and pastry as a basis for accurate ingredient measurements, high altitude adjustment, and formula yield conversion. (Quantitative Fluency)
3. Apply appropriate vocabulary used in the field of baking and pastries for equipment, tools, ingredients and menu items. (Specialized Knowledge/Communication Fluency)
4. Identify, formulate and assess a variety of baked products. (Specialized Knowledge)

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 have read and understand the policies listed on the last page of this 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.

_____ _____20_____
Signature of Advisor   Date

_____ _____20_____
Signature of Department Head   Date

_____ _____20_____
Signature of Registrar   Date

DEGREE REQUIREMENTS:

- Minimum of 65 hours total (A minimum of 15 of the final 30 semester hours of credit at CMU)
- 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.

ESSENTIAL LEARNING 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 Essential Learning 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 Essential Learning requirement. The Essential Learning capstone course and co-requisite Essential Speech course (required for bachelor's degrees) cannot be used as options for the below requirements.

Course No Title	Sem.hrs	Grade	Term

Communication (6 semester hours)

	Sem.hrs	Grade	Term
ENGL 111 English Composition	3	_____	_____
ENGL 112 English Composition	3	_____	_____

-OR-

	Sem.hrs	Grade	Term
ENGL 111 English Composition **and**	3	_____	_____
SPCH 101 Interpersonal Communication **or**	3	_____	_____
SPCH 102 Speechmaking	3	_____	_____

Math (Minimum 3 semester hours)
MATH 107 Career Math or higher

	Sem.hrs	Grade	Term
MATH 1___ _____	3	_____	_____

Social Sciences, Natural Science, Fine Arts, or Humanities (Minimum 6 semester hours)

	Sem.hrs	Grade	Term
_____ ____ _____	3	_____	_____
_____ ____ _____	3	_____	_____

Course No Title	Sem.hrs	Grade	Term

WELLNESS REQUIREMENT (2 semester hours)

	Sem.hrs	Grade	Term
KINE 100 Health and Wellness	1	_____	_____
KINA 1____ _____	1	_____	_____

ASSOCIATE OF APPLIED SCIENCE: COURSE REQUIREMENTS
(48 semester hours)

Course	Title	Sem.hrs	Grade	Term
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 160	Cake Decorating	5	_____	_____
CUAR 236	Advanced Baking	3	_____	_____
CUAR 255	Supervision in Hospitality	3	_____	_____
CUAR 262	Purchasing in Hospitality	3	_____	_____
CISB 101	Business Info Technology			
OR				
OFAD 118	Intro to PC Application	3	_____	_____

Electives: Choose 6 semester hours from electives list below.

_____	____	_____	____	_____	_____
_____	____	_____	____	_____	_____
_____	____	_____	____	_____	_____

Course	Title	Sem.hrs
CUAR 115	Intro to Sustainable Cuisine	3
CUAR 153	Confectionaries	3
CUAR 163	Adv. Wedding Cakes	3
CUAR 179	Wine, Spirits and Beer	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 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
CUAR 100	Culinary Fundamentals	3
CUAR101	Food Safety and Sanitation	2
CUAR 145	Intro to Baking	4
ENGL 111	English Composition	3
KINA XXX	Activity	1
Social Sciences, Natural Science, Fine Arts or Humanities		3
		16

Spring Semester		Hours
CUAR 125	Intro to Foods	4
CUAR150	Decorating & Presenting	3
CUAR 152	Individual Fancy Desserts	3
CUAR 156	Nutrition for Hospitality	3
ENGL 112	English Composition OR SPCH 101/102	3
		16

SOPHOMORE YEAR

Fall Semester		Hours
CUAR 151	Intermediate Breads	3
CUAR 236	Advanced Baking	3
CUAR 262	Purchasing in Hospitality	3
MATH 107	Career Math	3
CISB 101	Business Info Technology	
OR		
OFAD 118	Intro to PC Applications	3
KINE 100	Health & Wellness	1
		16

Spring Semester		Hours
CUAR 255	Supervision in Hospitality	3
CUAR XXX	Electives	6
CUAR 160	Cake Decorating	5
Social Sciences, Natural Science, Fine Arts or Humanities		3
		17

POLICIES:
1. Please see the catalog for a complete list of graduation requirements.
2. 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.** 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. Your advisor will sign and forward the Program Sheet and Graduation Planning Sheet to the Department Head for signature. Finally, the Department Head will submit the signed forms to the Registrar's Office. (Students cannot handle the forms once the advisor signs.)
4. 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.
5. NOTE: The semester before graduation, you may be required to take a Major Field Achievement Test (exit exam).