



## 2018-2019 PROGRAM REQUIREMENTS

### 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)

#### Advising Process and DegreeWorks

This document is intended for informational purposes to help determine what courses and associated requirements are needed to earn a degree. The suggested course sequencing outlines how students could finish degree requirements. Some courses are critical to complete in specific semesters, while others may be moved around. Meeting with an academic advisor is essential in planning courses and altering the suggested course sequencing. It is ultimately the student's responsibility to understand and fulfill the requirements for her/his intended degree(s).

DegreeWorks is an online degree audit tool available in MAVzone. It is the official record used by the Registrar's Office to evaluate progress towards a degree and determine eligibility for graduation. Students are responsible for reviewing their DegreeWorks audit on a regular basis and should discuss questions or concerns with their advisor or academic department head. Discrepancies in requirements should be reported to the Registrar's Office.

#### Graduation Process

Students must complete the following in the first two months of the semester prior to completing their degree requirements:

- Review their DegreeWorks audit and create a plan that outlines how unmet requirements will be met in the final semester.
- Meet with their advisor and modify their plan as needed. The advisor must approve the final plan.
- Submit the "Intent to Graduate" form to the Registrar's Office to officially declare the intended graduation date and commencement ceremony plans.
- Register for all needed courses and complete all requirements for each degree sought.

Submission deadlines and commencement details can be found at <http://www.coloradomesa.edu/registrar/graduation.html>.

If a student's petition for graduation is denied, it will be her/his responsibility to consult the Registrar's Office regarding next steps.

## **INSTITUTIONAL DEGREE REQUIREMENTS**

The following institutional degree requirements apply to all CMU/WCCC Associate of Applied Science (AAS) degrees. Specific programs may have different requirements that must be met in addition to institutional requirements.

- 60 semester hours minimum.
- Students must complete a minimum of 15 of the final 30 semester hours of credit at CMU/WCCC.
- 2.00 cumulative GPA or higher in all CMU/WCCC coursework.
- A course may only be used to fulfill one requirement for each degree/certificate.
- No more than six semester hours of independent study courses can be used toward the degree.
- Non-traditional credit, such as advanced placement, credit by examination, credit for prior learning, cooperative education and internships, cannot exceed 20 semester credit hours for an AAS degree.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Capstone exit assessment/projects (e.g., Major Field Achievement Test) requirements are identified under Program-Specific Degree Requirements.
- The Catalog Year determines which program sheet and degree requirements a student must fulfill in order to graduate. Visit with your advisor or academic department to determine which catalog year and program requirements you should follow.
- See "Requirements for Undergraduate Degrees and Certificates" in the catalog for a complete list of graduation requirements.

## **PROGRAM-SPECIFIC DEGREE REQUIREMENTS**

- 62 semester hours total for the AAS, Baking and Pastry.
- A grade of "C" or higher must be achieved in coursework toward major content area.
- 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 include required textbooks. These costs vary with student needs and brand or quality of tools purchased.

## **ESSENTIAL LEARNING REQUIREMENTS** (15 semester hours)

See the current catalog for a list of courses that fulfill the requirements below. If a course is an Essential Learning option and a requirement for your major, you must use it to fulfill the major requirement and make a different selection for the Essential Learning requirement.

### **Communication** (6 semester hours)

- ENGL 111 - English Composition (3)
- Select one of the following courses:
  - ENGL 112 - English Composition (3)
  - SPCH 101 - Interpersonal Communication (3)
  - SPCH 102 - Speechmaking (3)

### **Mathematics** (3 semester hours)

- MATH 107 - Career Math (3) or higher

### **Other Essential Learning Core Courses** (6 semester hours)

- Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)
- Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)

## **OTHER LOWER-DIVISION REQUIREMENTS**

### **Wellness Requirement** (2 semester hours)

- KINE 100 - Health and Wellness (1)
- Select one Activity course (1)

**AAS: BAKING AND PASTRY** (45 semester hours, must earn a grade of "C" or better in each course.)

**Core Classes** (39 semester hours)

- CUAR 101 - Food Safety & Sanitation (2)
- CUAR 125 - Introduction to Foods (4)
- CUAR 145 - Introduction to Baking (4)
- CUAR 150 - Baking: Decorating and Presentation (3)
- CUAR 151 - Intermediate Bread Preparation (3)
- CUAR 152 - Individual Fancy Desserts Production (3)
- CUAR 156 - Nutrition for the Hospitality Professional (3)
- CUAR 160 - Cake Decorating (5)
- CUAR 236 - Advanced Baking (3)
- CUAR 255 - Supervision in the Hospitality Industry (3)
- CUAR 262 - Purchasing for the Hospitality Industry (3)
- One of the following courses:
  - CISB 101 - Business Information Technology (3)
  - ABUS 257 - Managing Office Technology I (3)

**Restricted Electives** (6 semester hours)

Choose six semester hours from the electives below:

- CUAR 115 - Introduction to Sustainable Cuisine (3)
- CUAR 153 - Confectionaries and Petit Fours (3)
- CUAR 163 - Advanced Wedding Cakes (3)
- CUAR 179 - Wine, Spirits, and Beer (3)
- CUAR 251 - Advanced Garde Manger and Hors D'Oeuvres (3)
- CUAR 261 - Cost Controls (3)
- CUAR 269 - Dietary Baking (3)
- CUAR 271 - Techniques of Culinary Competition – Hot Food (3)
- CUAR 281 - Internship (1-6)

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## SUGGESTED COURSE SEQUENCING

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### **Freshman Year, Fall Semester: 16 credits**

- CUAR 101 - Food Safety & Sanitation (2)
- CUAR 125 - Introduction to Foods (4)
- CUAR 145 - Introduction to Baking (4)
- CUAR 150 - Baking: Decorating and Presentation (3)
- CUAR 151 - Intermediate Bread Preparation (3)

### **Freshman Year, Spring Semester: 17 credits**

- CUAR 152 - Individual Fancy Desserts Production (3)
  - CUAR 156 - Nutrition for the Hospitality Professional (3)
  - CUAR 262 - Purchasing for the Hospitality Industry (3)
  - CUAR Electives (6)
  - CUAR 160 - Cake Decorating (5)
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### **Sophomore Year, Fall Semester: 15 credits**

- CUAR 236 - Advanced Baking (3)
- CUAR 255 - Supervision in the Hospitality Industry (3)
- CUAR Elective (3)
- ENGL 111 - English Composition (3)
- MATH 107 - Career Math (3)

### **Sophomore Year, Spring Semester: 14 credits**

- CISB 101 - Business Information Technology (3) or ABUS 257 - Managing Office Technology I (3)
  - KINA Activity course (1)
  - KINE 100 - Health and Wellness (1)
  - ENGL 112 - English Composition (3) or SPCH 101 - Interpersonal Communication (3) or SPCH 102 - Speechmaking (3)
  - Essential Learning Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities courses (6)
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