

BUSINESS

GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE – BAKERY/PASTRY

For more information, visit www.dcccd.edu/food and your academic advisor at El Centro College.

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 (AAS) degree Food and Hospitality Institute – Bakery/Pastry². For official degree requirements, [click here](#).

The AAS 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. Courses that complete the Degree (D) and courses that complete the Bakery/Pastry Specialist (BC1) Certificate are noted below.

Visit www.ntxccc.org/pathways to view guided pathways created for students who complete an AAS degree and the options for transfer. Speak with an academic advisor at your college to choose courses that will help you to transfer to a specific university.



ONLY Offered at ECC

COLLEGE READINESS REQUIREMENTS (only for the AAS)

Enrolling in one or more courses may be necessary if assessment activities and previous academic experiences indicate a need for additional knowledge and skills:

READING & WRITING PLACEMENT

TSI MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- DREA / DWRI / DIRW (CIRCLE ONE) _____
- OTHER: _____

MATH PLACEMENT

TSI MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- DMAT _____
- OTHER: _____

ENGLISH LANGUAGE PROFICIENCY

PROFICIENCY MET: YES NO

IF NO, ADVISOR INSERT COURSE(S) NEEDED

- ESOL _____
- OTHER: _____

Exemptions/waivers may exist. Speak with an academic advisor regarding placement in college readiness courses and your ability to enroll in core academic coursework.

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS³

All plans can be modified to fit the needs of part-time students

| D | BC1 | SEMESTER 1 | ACTION ITEMS |
|---|-----|--|---|
| ◆ | | RSTO 1313 – Hospitality Supervision | <input type="checkbox"/> Meet with your advisor to confirm academic and career goals before the end of the semester. <input type="checkbox"/> Meet with a career advisor or coach to research your career options and for opportunities for job shadowing. <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the first Practicum course. |
| ◆ | | CHEF 1305 – Sanitation and Safety | |
| ◆ | | PSTR 1301 – Fundamentals of Baking# | |
| ◆ | | CENGL 1301 – Composition I | |
| ◆ | | C MATH Elective* | |

TOTAL SEMESTER CREDIT HOURS: 15

| D | BC1 | SEMESTER 2 | ACTION ITEMS |
|---|-----|---|---|
| ◆ | | PSTR 1206 – Cake Decorating I | <input type="checkbox"/> Meet with your advisor to file an official degree plan, confirm or update your academic/career path and program of study. <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the next Practicum course. |
| ◆ | | PSTR 2331 – Advanced Pastry Shop | |
| ◆ | | C SPCH 1311 – Introduction to Speech Communication OR | |
| | | C SPCH 1315 – Public Speaking OR | |
| | | C SPCH 1321 – Business and Professional Communication | |
| ◆ | ◆ | PSTR 1364 – Practicum (or Field Experience)–Baking and Pastry Arts/Bakery/ Pastry Chef | |
| ◆ | | C PSYC 2301 – General Psychology OR | |
| | | C SOCI 1301 – Introduction to Sociology | |

TOTAL SEMESTER CREDIT HOURS: 14

| D | BC1 | SEMESTER 3 | ACTION ITEMS |
|---|-----|---|--------------|
| ◆ | ◆ | PSTR 1305 – Breads and Rolls | |
| ◆ | | C Humanities/Fine Arts Elective* | |

TOTAL SEMESTER CREDIT HOURS: 6

| D | BC1 | SEMESTER 4 | ACTION ITEMS |
|---|-----|---|--|
| ◆ | ◆ | CHEF 1301 – Basic Food Preparation | <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Cooperative Education course. <input type="checkbox"/> Meet with a career advisor or coach for assistance in preparing for job search. |
| ◆ | | PSTR 1343 – Bakery Operations & Management | |
| ◆ | ◆ | PSTR 1442 – Quantity Bakeshop Production | |
| ◆ | | PSTR 2364 – Practicum (or Field Experience)–Baking and Pastry Arts/Baker/Pastry Chef | |

TOTAL SEMESTER CREDIT HOURS: 13

| D | BC1 | SEMESTER 5 | ACTION ITEMS |
|---|-----|--|---|
| ◆ | ◆ | CHEF 2331 – Advanced Food Preparation | <input type="checkbox"/> After reviewing your degree plan and program of study, apply for Graduation. <ul style="list-style-type: none"> ○ Meet with your advisor to apply for the Bakery/Pastry Specialist Certificate (BC1) Completion. ○ Meet with your advisor to apply for the Bakery/Pastry AAS. ○ Sign up for Commencement. <input type="checkbox"/> Join the Alumni Network! |
| ◆ | | PSTR 1310 – Pies, Tarts, Teacakes, and Cookies | |
| ◆ | | Bakery/Pastry Culinary Arts Elective+ | |
| ◆ | | RSTO 1380 – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager | |

TOTAL SEMESTER CREDIT HOURS: 12

AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS

¹ Degree plans may change in later catalogs. You may use this pathway if you entered one of the seven colleges on or before this date.
² Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by the DCCCD college awarding the degree.
³ This is not an official degree plan. For official degree requirements, [click here](#).
C This course counts for the Core Curriculum at any public college or university in Texas.
 * There are several options to fulfill this requirement. See your academic advisor for a specific list.
 + Elective must be selected from the following:
 HAMG 2307, PSTR 1391, PSTR 2330, RSTO 1306, RSTO 1325, RSTO 1391, RSTO 2301, RSTO 2307.
 # For PSTR 1301, you must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.
 All CHEF, PSTR, and RSTO, ENGL and MATH courses must be completed with a "C" or better.

THIS PATHWAY WAS LAST UPDATED ON MARCH 23, 2018