

# Lackawanna College

## BAKING AND PASTRY

(Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2021-2022

NAME \_\_\_\_\_

Academic advisors help students coordinate their academic plans while at Lackawanna College; however, students bear the ultimate responsibility for insuring that they meet the requirements for their degree.

Students must be “college ready” to begin this program (no developmental or bridge coursework required/remaining). Coursework in the Baking and Pastry program is sequential and begins in the fall semester.

**Semester**   **Grade**  
**Taken**   **Earned**   **First Semester (18 Credits)**

\_\_\_\_\_ BAK 105 Baking Industry Knowledge  
\_\_\_\_\_ BAK 110 Baking & Pastry Foundations  
\_\_\_\_\_ CUL 150 Culinary Math  
\_\_\_\_\_ ENG 105 College Writing  
\_\_\_\_\_ HSP 105 Intro to Gastronomy & Hospitality  
\_\_\_\_\_ HSP 125 Food Safety & Sanitation  
\_\_\_\_\_ HSP 126 National ServSafe Exam (0 cr.)

**Semester**   **Grade**  
**Taken**   **Earned**   **Second Semester (18 Credits)**

\_\_\_\_\_ BAK 115 Introduction to Cakes  
\_\_\_\_\_ BAK 120 Intro to Hot/Cold Desserts  
\_\_\_\_\_ BAK 125 Basic & Artisan Breads  
\_\_\_\_\_ BAK 130 Plated Desserts  
\_\_\_\_\_ CUL 115 Culinary Foundations  
\_\_\_\_\_ SCI 110 Food and Nutrition  
\_\_\_\_\_ BAK 100 Baking & Pastry Extern Prep (0 cr.)

**SUMMER**   \_\_\_\_\_   \_\_\_\_\_ BAK 200 Baking & Pastry Externship (3 credits)

**Semester**   **Grade**  
**Taken**   **Earned**   **Third Semester (18 Credits)**

\_\_\_\_\_ BAK 205 Confectionary & Cake Designs  
\_\_\_\_\_ BAK 210 Contemporary Chocolate Techniques  
\_\_\_\_\_ BAK 220 Advanced Baking Principles  
\_\_\_\_\_ CIS 130 Hospitality Computer Applications  
\_\_\_\_\_ CUL 130 Culinary/Hosp. Strategic Management  
\_\_\_\_\_ HSP 210 Food & Beverage Management

**Semester**   **Grade**  
**Taken**   **Earned**   **Fourth Semester (19 Credits)**

\_\_\_\_\_ BAK 225 Sugar Artistry  
\_\_\_\_\_ BAK 230 Platter and Production Desserts  
\_\_\_\_\_ COM 125 Effective Speaking  
\_\_\_\_\_ CUL 238 Beverage Service Management  
\_\_\_\_\_ CUL 250 Professional Table Service  
\_\_\_\_\_ PHL 135 Hospitality/Food Ethics  
\_\_\_\_\_ CUL 239 RAMP Exam (0 cr.)  
\_\_\_\_\_ BAK 270 Baking Practical Exam (0 cr.)  
\_\_\_\_\_ COL 201 Capstone Seminar (1 cr.)