# Lackawanna College

### **BAKING AND PASTRY**

(Available Scranton)

NAME \_\_\_\_\_

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS ACADEMIC YEAR 2019-2020

|                   |   | help students coordinate their aca<br>timate responsibility for insuring   | -                        |                              | <b>O</b> ,   |
|-------------------|---|--|--------------------------|------------------------------|--|
|                   | l/remaining                                   | college ready" to begin this progra<br>). Coursework in the Baking and   | •                        | -                            |  |
| Semester<br>Taken | Grade<br>Earned                               | First Semester (18 Credits)  | Semester<br><u>Taken</u> | Grade<br>Earned              | Second Semester (18 Credits)   |
| SUMME             | BAK 1<br>CUL 15<br>ENG 10<br>HSP 10<br>HSP 12 | 05 Baking Industry Knowledge 10 Baking & Pastry Foundations 60 Culinary Math 05 College Writing 15 Intro to Gastronomy & Hospitality 15 Food Safety & Sanitation 16 National ServSafe Exam (0 cr.)  BAK 200 Baking & Pas |                          | BAK BAK BAK CUL SCI 1 BAK    | 115 Introduction to Cakes<br>120 Intro to Hot/Cold Desserts<br>125 Basic & Artisan Breads<br>130 Plated Desserts<br>130 Culinary/Hosp. Strategic Managemen<br>10 Food and Nutrition<br>100 Baking & Pastry Extern Prep (0 cr.) |
| Semester<br>Taken | Grade<br>Earned                               | Third Semester (18 Credits)  | Semester Taken           |                              | Fourth Semester (19 Credits)   |
|                   | BAK 210<br>BAK 220<br>COM 12<br>CUL 115       | 5 Confectionary & Cake Designs 6 Contemporary Chocolate Techniques 7 Advanced Baking Principles 8 Effective Speaking 8 Culinary Foundations 8 Food & Beverage Management   |                          | BAK CIS 1: CUL 2 CUL 2 PHL 1 | 225 Sugar Artistry 230 Platter and Production Desserts 30 Hospitality Computer Applications 238 Beverage Service Management 250 Professional Table Service 135 Hospitality/Food Ethics 201 Capstone Seminar (1 cr.)            |

## BAKING AND PASTRY

### ASSOCIATE IN SCIENCE DEGREE

### PORTFOLIO REQUIREMENTS

| CAREER DOCUMENTS   |
|--|
| Current ResumeLetter of recommendation                   |
| Career Exploration                                       |
| CORE COURSEWORK  |
| ENG 105 - College Writing - Graded Research Paper        |
|  |
| MAJOR COURSEWORK (3 samples - graded papers or projects) |
|  |
|  |
| LACKAWANNA REFLECTION PAPER                              |

2/19