# Lackawanna College

## **BAKING AND PASTRY**

(Available Scranton)

	ASSOC	CIATE IN SCIENCE DEGREE REQUIRE	MENTS	EFFE	ECTIVE DATE: FALL 2018
	N	JAME			
		help students coordinate their aca ltimate responsibility for insuring			
	/remainin	college ready" to begin this prograge). Coursework in the Baking and	•	_	C
Semester Faken	Grade Earned	First Semester (18 Credits)	Semester <u>Taken</u>	Grade Earned	Second Semester (18 Credits)
	BAK  CUL   1ENG   1HSP   1HSP   1	105 Baking Industry Knowledge 110 Baking & Pastry Foundations 50 Culinary Math 105 College Writing 05 Intro to Gastronomy & Hospitality 25 Food & Safety Sanitation		BAK 1 BAK 1 BAK 1 CUL 1 SCI 11	15 Introduction to Cakes 120 Intro to Hot/Cold Desserts 125 Basic & Artisan Breads 130 Plated Desserts 30 Culinary/Hosp. Strategic Management 0 Food and Nutrition
SUMMER Semester Taken		BAK 200 Baking & Pas  Third Semester (18 Credits)	Semester  Taken		Fourth Semester (19 Credits)
	BAK 205 Confectionary & Cake Designs BAK 210 Contemporary Chocolate Techniques BAK 220 Advanced Baking Principles COM 125 Effective Speaking CUL 115 Culinary Foundations			BAK 2 CIS 13 CUL 2	225 Sugar Artistry 230 Platter and Production Desserts 30 Hospitality Computer Applications 238 Beverage Service Management 250 Professional Table Service

\_\_ HSP 210 Food & Beverage Management

PHL 135 Hospitality/Food Ethics
COL 201 Capstone Seminar (1 cr.)

#### BAKING AND PASTRY

#### ASSOCIATE IN SCIENCE DEGREE

### PORTFOLIO REQUIREMENTS

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

2/18