

# Lackawanna College

## BAKING AND PASTRY

(Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2022-2023

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 205 Business Ethics  
\_\_\_\_\_   \_\_\_\_\_ CUL 239 RAMP Exam (0 cr.)  
\_\_\_\_\_   \_\_\_\_\_ BAK 270 Baking Practical Exam (0 cr.)  
\_\_\_\_\_   \_\_\_\_\_ COL 201 Capstone Seminar (1 cr.)