

Lackawanna College

BAKING AND PASTRY

(Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2023-2024

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 are eligible to enroll as a Baking and Pastry major if they need ONE bridge level course (either ENG 102 or ENG 103). This bridge requirement must be scheduled and successfully completed in the student's first year of studies. Students may not continue in the program if this requirement is not successfully completed by the end of their second semester. Coursework in the Baking and Pastry program is sequential and begins in the fall semester.

Bridge Course Requirement: ENG 102 OR ENG 103 _____

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>First Semester (18 Credits)</u>	<u>Semester Taken</u>	<u>Grade Earned</u>	<u>Second Semester (18 Credits)</u>
_____	_____	BAK 105 Baking Industry Knowledge	_____	_____	BAK 115 Introduction to Cakes
_____	_____	BAK 110 Baking & Pastry Foundations	_____	_____	BAK 120 Intro to Hot/Cold Desserts
_____	_____	CUL 150 Culinary Math	_____	_____	BAK 125 Basic & Artisan Breads
_____	_____	ENG 105 College Writing	_____	_____	BAK 130 Plated Desserts
_____	_____	HSP 105 Intro to Gastronomy & Hospitality	_____	_____	CUL 115 Culinary Foundations
_____	_____	HSP 125 Food Safety & Sanitation	_____	_____	SCI 110 Food and Nutrition
_____	_____	HSP 126 National ServSafe Exam (0 cr.)	_____	_____	BAK 100 Baking & Pastry Extern Prep (0 cr.)

SUMMER _____ BAK 200 Baking & Pastry Externship (3 credits)

<u>Semester Taken</u>	<u>Grade Earned</u>	<u>Third Semester (18 Credits)</u>	<u>Semester Taken</u>	<u>Grade Earned</u>	<u>Fourth Semester (19 Credits)</u>
_____	_____	BAK 205 Confectionary & Cake Designs	_____	_____	BAK 225 Sugar Artistry
_____	_____	BAK 210 Contemporary Chocolate Techniques	_____	_____	BAK 230 Platter and Production Desserts
_____	_____	BAK 220 Advanced Baking Principles	_____	_____	COM 125 Effective Speaking
_____	_____	CIS 130 Hospitality Computer Applications	_____	_____	CUL 238 Beverage Service Management
_____	_____	CUL 130 Culinary/Hosp. Strategic Management	_____	_____	CUL 250 Professional Table Service
_____	_____	HSP 210 Food & Beverage Management	_____	_____	PHL 205 Business Ethics
			_____	_____	CUL 239 RAMP Exam (0 cr.)
			_____	_____	BAK 270 Baking Practical Exam (0 cr.)
			_____	_____	COL 201 Capstone Seminar (1 cr.)