

Lackawanna College

BAKING AND PASTRY

(Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2024-2025

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.

Developmental/Additional Requirements:

Based on assessment testing results, students are placed in appropriate level courses (developmental or college level). Students without SAT / ACT / in-house assessment scores will be scheduled for three developmental courses (Reading for College, Basic Writing Skills, and Basic Math Skills). These courses must be successfully completed before a student may enroll in required English / math courses.

	<u>Required</u>		<u>Enrolled</u>		<u>Required</u>		<u>Enrolled</u>
	Yes	No			Yes	No	
DEV 010 Basic Writing Skills	___	___	_____	ENG 102 Fundamentals of Writing	___	___	_____
DEV 020 Reading for College	___	___	_____	ENG 103 Critical Reading	___	___	_____
DEV 030 Basic Math Skills	___	___	_____	MAT 110 Intro to Algebra	___	___	_____

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
_____	_____	COM 125 Effective Speaking
_____	_____	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
_____	_____	SCI 110 Food and Nutrition
_____	_____	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.)