

PROFESSIONAL BAKING AND PASTRY ARTS MANAGEMENT (AAT)(PLAN CODE: BPAPBAPT)

Academic Plans, known as programs, include an overview description and a summary of program requirements. You can search the online catalog via the Academic Plan links on the right for a desired program or a specific course information.

This program of study will delve deeply into the science of baking and then apply that theoretical knowledge in a hands-on production focused lab environment. During the course of their studies students will learn all aspects of artisan breads, laminated doughs, cakes, tortes, French pastries, and merchandising. While developing these key industry competencies students will simultaneously be developing work place skills such as team work, food costing, customer service, efficiency, speed and accuracy, equipment and food safety, and production scheduling.

Code	Title	Credits/ Units
General Education Requirements		
<i>Communication Skills</i>		
PTWR 135	Introduction to Applied Technical Writing ¹	5
or ENGL& 101	English Composition I	
<i>Computational Skills</i>		
PTCS 110	Professional Technical Computational Skills ¹	5
or MATH& 146	Introduction to Stat	
<i>Human Relations</i>		
COLL 101	College Essentials: Introduction to Clark	2
MGMT 101	Principles of Management	3
or BUS 148	Business Professional Self Development	
Major Area Requirements		
PBAK 110	Artisan Breads	9
PBAK 111	Early Morning Product	5
PBAK 120	Viennoiserie	9
PBAK 121	Cookies, Brownies, Bars and Quick Breads	5
PBAK 130	Cakes, Desserts and Tortes	9
PBAK 131	Retail Operations and Barista	5
PBAK 200	Applied Professional Development	9
PBAK 210	Production Baking	9
PBAK 220	Pastry Chef/Restaurant Baking	9
PBAK 221	Retail/Merchandising, Inventory/Purchasing	5
PBAK 225	Cake Decorating	5
PBAK 230	Capstone Project	6
PBAK 231	Industry Internship	4
Total Credits/Units		104

¹ These courses are recommended

Program Outcomes

Program outcomes are overarching skills that are emphasized and reinforced throughout several courses in a specific program; they are measurable statements that define what students should know or be able to do by the end of a certificate or degree at Clark College. After successful completion of this program, students will be able to:

- Demonstrate and clearly explain an effective strategy to solve a quantitative problem. (GE)
- Articulate well-considered ideas and written claims to an academic audience, using effective rhetorical techniques, properly credited evidence, and a command of Standard English. (GE)
- Demonstrate interpersonal/human relations skills. (GE)
- Apply processes of baking, including concepts of ingredient cause and effect, in a daily routine.
- Accurately follow a formula, with notes, to completion.
- Perform accurate mathematical operations appropriate to baking.
- Operate commercial baking equipment and tools using standard safety and sanitation procedures.
- Demonstrate accurate use of both digital and balance scales.
- Demonstrate effective time management.
- Demonstrate effective bakery management skills.

Program maps are a suggested academic plan and should not be used in the place of regular academic advising appointments. Your student entry method, placement, course availability, and program requirements are subject to change and transfer credit(s) may change your map/plan. To view the current suggested map for your program please visit our website <https://programmap.clark.edu/academics> (<https://programmap.clark.edu/academics/>)