

Pastry Arts (PAS)

Pastry Arts (PAS)

The Pastry Arts program at Cincinnati State prepares students for employment in the culinary industry as pastry chefs or as bakers in the field of baking and flour confectionery. The courses include technical aspects of baking and pastry commonly used in the industry, such as preparing yeast dough; producing cakes, cookies, and cold desserts; and constructing pastry centerpieces. Graduates earn an Associate of Applied Business degree.

Pastry Arts (PAS)

All degree-seeking students must complete a First Year Experience (FYE) course as part of the first 12 credit hours taken at Cincinnati State.

		Credits
Semester 1		
PAS 100	Theory of Baking	3
HRM 100	Hospitality Careers	2
ENG 101	English Composition	3
HRM 105	Food Service Sanitation	1
PAS 105	Fundamentals of Baking	3
PAS 110	Celebration Cakes	3
DT 120	NUTRITION FOR A HEALTHY LIFESTYLE	3
Semester 2		
LAW 101	Business Law	3
ENG 10X English Composition Elective		3
IM 111	Computer Applications 1	3
PAS 115	Pastry Production and Design	3
PAS 120	Nutritional Baking and Cuisine	3
XXX XXX Arts/ Humanities Elective		3
Semester 3		
PAS 291	Full-Time Cooperative Education 1: Pastry Arts	2
Semester 4		
ACC 101	Financial Accounting	3
ECO 1XX Economics Elective		3
PAS 210	Advanced Pastry and Buffet Design	3
PAS 2XX Pastry Elective		3
COMM XXX Communication Elective		3
Semester 5		
PAS 292	Full-Time Cooperative Education 2: Pastry Arts	2
Semester 6		
MKT 105	Marketing and Customer Relations	3
HRM 110	Food and Beverage Cost Control	3
MGT 1XX Management Elective		2
PAS 290	Pastry Capstone	3
BUS 290	Business Competencies	1
Total Credits:		67

Electives

English Composition Elective

ENG 102	Composition and Argument	3
ENG 103	Composition and Literature	3
ENG 105	Composition and Business Communication	3

Arts/Humanities Elective

Any Transfer Module course from ART, COMM, LIT, MUS, PHI, REL, THE

Pastry Elective

PAS 215	Novelty and Theme Cake Production	3
PAS 220	Advanced Wedding Cake Production	3
PAS 225	Artisan Bread Baking	3
PAS 230	Chocolate and Confectionery Production	3

Economics Elective

ECO 105	Principles of Microeconomics	3
ECO 110	Principles of Macroeconomics	3

Communication Elective

COMM 105	Interpersonal Communication	3
COMM 110	Public Speaking	3

Management Elective

MGT 100	Introduction to Management	2
MGT 101	Principles of Management	3