

# 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 confectionery. Graduates earn an Associate of Applied Business degree.

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.

The Pastry Arts program is accredited as an Exemplary Program by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Website: <http://www.acfchefs.org>

For more information, please contact the Business Technologies Division at (513) 569-1620.

To apply for this program at Cincinnati State, visit our Admissions Page (<http://www.cincinnati.edu/academics/admission>)

## Pastry Arts (PAS)

Semester 1		Lec	Lab	Credits
DT 120	Nutrition for a Healthy Lifestyle ( T )	3	0	3
HRM 100	Hospitality Careers ( B )	1	0	1
HRM 105	Food Service Sanitation ( T )	1	0	1
PAS 100	Theory of Baking ( T )	3	0	3
PAS 110	Celebration Cakes ( T )	0	6	3
PAS 105	Fundamentals of Baking ( T )	0	6	3
FYE 1XX		1	0	1
First Year Experience Elective ( B )				
Semester 2				
BUS 190	Professional Practices ( B )	1	0	1
ENG 101	English Composition 1 ( G )	3	0	3
IM 111	Computer Applications 1 ( B )	2	3	3
PAS 115	Pastry Production and Design ( T )	0	6	3
PAS 120	Nutritional Baking and Cuisine ( T )	1	4	3
ART 1XX Art Elective ( G )		2	2	3
Semester 3				
PAS X9X		1	40	2
Cooperative Education Elective 1: Pastry Arts ( T )				
Semester 4				
ECO 105	Principles of Microeconomics ( G )	3	0	3
PAS 210	Advanced Pastry and Buffet Design ( T )	0	6	3

ENG 10X		3	0	3
English Composition Elective ( G )				
MAT 1XX		3	0	3
Mathematics Elective ( G )				
PAS 2XX				3
Pastry Elective ( T )				
Semester 5				
PAS X9X		1	40	2
Cooperative Education Elective 2: Pastry Arts ( T )				
Semester 6				
ACC 101	Financial Accounting ( B )	2	2	3
HRM 110	Food and Beverage Cost Control ( T )	3	0	3
MGT 105	Human Resource Management ( B )	3	0	3
MKT 101	Principles of Marketing ( B )	3	0	3
PAS 290	Pastry Capstone ( T )	1	5	3
Total Credits:		41	120	65

## Electives

### First Year Experience Elective

FYE 100	College Survival Skills	1
FYE 105	College Success Strategies	2
FYE 110	Community College Experience	3

### Art Elective

ART 141	Drawing 1	3
ART 161	Sculpture 1	3

### English Composition Elective

ENG 102	English Composition 2: Contemporary Issues	3
ENG 103	English Composition 2: Writing about Literature	3
ENG 104	English Composition 2: Technical Communication	3
ENG 105	English Composition 2: Business Communication	3

### Mathematics Elective

MAT 105	Quantitative Reasoning	3
MAT 111	Business Mathematics	3

### 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

### Cooperative Education Electives (4 credit hours required)

PAS 191	Part-Time Cooperative Education 1: Pastry Arts	1
PAS 192	Part-Time Cooperative Education 2: Pastry Arts	1
PAS 193	Part-Time Cooperative Education 3: Pastry Arts	1
PAS 194	Part-Time Cooperative Education 4: Pastry Arts	1

PAS 291	Full-Time Cooperative Education 1: Pastry Arts	2
PAS 292	Full-Time Cooperative Education 2: Pastry Arts	2

The letters G, B, and T (displayed after course titles or elective descriptions) identify types of courses required by the Ohio Department of Higher Education as part of an associate's degree curriculum.

G = General Education course in this curriculum

B = Basic Skills course in this curriculum

T = Technical course in this curriculum

## Faculty

### Program Chair

Chef Mary (Betsy) Lasorella, CEPC  
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### Advisor

Chef Kelsee Newman, CEPC  
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### Co-Op Coordinator

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