Pastry Arts (PAS & PASC)

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.

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.

The Pastry Arts program is accredited, with Exemplary Program status, by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). Website: http://www.acfchefs.org (https://www.acfchefs.org).

Pastry Arts Certificate (PASC)

The Pastry Arts Certificate program provides an introduction to baking and pastry production. The one-year program includes instruction in various methods of pastry production used in the food service industry as well as techniques of cake decorating.

Courses completed for the certificate also apply to the Pastry Arts associate's degree program.

Students in the certificate program are not eligible for financial aid or Kentucky reciprocity.

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

To apply for this program at Cincinnati State, visit the Admissions (http://www.cincinnatistate.edu/academics/admission) section of the College website.

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
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	First Year Experience Elective (**B**)	1	0	1
CUL 115	Food Service Sanitation (**G**)	1	0	1
BUS 190	Professional Practices (**T**)	1	0	1
Semester 2				
ENG 101	English Composition 1 (**G**)	3	0	3
PAS 115	Pastry Production and Design (**T**)	0	6	3
PAS 120	Nutritional Baking and Cuisine (**T**)	1	4	3
HRM 110	Food and Beverage Cost Control (**T**)	3	0	3
IM 120	Electronic Spreadsheets: Microsoft Excel (**B**)	2	3	3
Semester 3				
PAS X9X	Cooperative Education Elective 1: Pastry Arts (**T**)	1	40	2
Semester 4				
ECO 105	Principles of Microeconomics (**G**)	3	0	3
PAS 210	Advanced Pastry and Buffet Design (**T**)	0	6	3
ENG 10X	English Composition Elective (**G**)	3	0	3
MAT 1XX	Mathematics Elective (**G**)	3	0	3
PAS 2XX	Pastry Elective (**T**)	0	6	3
Semester 5				
ACC 101	Financial Accounting (**B**)	2	2	3
MGT 101	Principles of Management (**B**)	3	0	3
MKT 101	Principles of Marketing (**B**)	3	0	3
PAS 290	Pastry Capstone (**T**)	1	5	3
XXX XXX	Arts/ Humanities Elective (**G**)	3	0	3
Semester 6				
PAS X9X	Cooperative Education Elective 2: Pastry Arts (**T**)	1	40	2
Total Credits:		**42**	**124**	**65**

Electives

First Year Experience Elective		
FYE 100	Essentials for College Success	1
FYE 105	Skills for College and Personal Success	2
FYE 110	Intensive College Success Strategies	3
FYE 120	College Success Strategies: Campus Integration	4
Arts/Humanities Elective		
ART 110	Introduction to Art	3
ART 111	Art History: Ancient to Medieval Periods	3

ART 112	Art History: Renaissance to the Present	3
ART 120	Design History	3
Or Any FRN or SPN		
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 131	Statistics 1	3
MAT 151	College Algebra	4
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 Centerpiece Design	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 197	Part-Time Career Education Project: Pastry Arts	1
PAS 291	Full-Time Cooperative Education 1: Pastry Arts	2
PAS 292	Full-Time Cooperative Education 2: Pastry Arts	2
PAS 297	Full-Time Career Education Project: Pastry Arts	2

Some courses are offered in alternative versions identified with a letter after the course number-- for example, ENG 101 and ENG 101A.

- This curriculum displays only course numbers without the added letter.
- The alternative version, when available, meets the requirements of the course version without the added letter.

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

Pastry Arts Certificate (PASC)

Semester 1		**Lec**	**Lab**	**Credits**
PAS 100	Theory of Baking	3	0	3
PAS 105	Fundamentals of Baking	0	6	3
PAS 110	Celebration Cakes	0	6	3
Semester 2				
CUL 115	Food Service Sanitation	1	0	1
PAS 115	Pastry Production and Design	0	6	3
PAS XXX	Pastry Elective	0	6	3
Total Credits:		**4**	**24**	**16**

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 Centerpiece Design	3

Some courses are offered in alternative versions identified with a letter after the course number-- for example, ENG 101 and ENG 101A.

- This curriculum displays only course numbers without the added letter.
- The alternative version, when available, meets the requirements of the course version without the added letter.

Pastry Arts (PAS)

- Identify proper ServSafe Sanitation Practices and obtain ServSafe Food Protection Manager Certification.
- Define different ingredients in the bake shop and their importance.
- Demonstrate basic baking techniques and procedures.
- Prepare different types of breads: yeast and quick.
- Demonstrate how to properly cut, layer, and decorate a cake.
- Apply dessert plating techniques.
- Outline food costs for pastry products.

Courses

PAS 100 Theory of Baking
3 Credits. 3 Lecture Hours. 0 Lab Hour.
A course on the science and technical components of baking. Topics include: function of ingredients such as fats, sugar, liquids, and leavening agents; and flour technology. The course is delivered through online instruction only.
Prerequisites: Placement into ENG 101A, and MAT 093 or MAT 105A or appropriate Math placement, and admitted to the Pastry Arts program.
Corequisites: PAS 105: Fundamentals of Baking PAS 110: Celebration Cakes
Instructor Consent Required

PAS 105 Fundamentals of Baking
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on baking principles. Topics include: ingredient functions; weighing and measuring procedures; using leavening agents; and producing yeast dough, quick breads, puff pastries, pies, and tarts.
Prerequisites: Placement into ENG 101A, and MAT 093 or MAT 105A or appropriate Math placement, and admitted to the Pastry Arts program.
Corequisites: PAS 100: Theory of Baking PAS 110: Celebration Cakes
Instructor Consent Required

PAS 110 Celebration Cakes
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on basic design and production of cakes for celebrations such as weddings, birthdays, anniversaries, and other special occasions.
Prerequisites: Placement into ENG 101A, and MAT 093 or MAT 105A or appropriate Math placement, and admitted to Pastry Arts program
Corequisites: PAS 100: Theory of Baking PAS 105: Fundamentals of Baking
Instructor Consent Required

PAS 115 Pastry Production and Design
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on production and decorating of cakes, cookies, petits four, and fruit-based desserts. Topics include: make-up methods, finishing techniques, using pastry decoration mediums, and creating a sugar centerpiece.
Prerequisites: PAS 100 and PAS 105 and PAS 110 (minimum grade C for all)
Instructor Consent Required

PAS 120 Nutritional Baking and Cuisine
3 Credits. 1 Lecture Hour. 4 Lab Hours.
A course on producing nutritional baked goods. Topics include: proper use of a knife, basic savory cooking techniques, nutritional significance of ingredients; replacements for fat, dairy, gluten, and sugar; and techniques for recipe modification.
Prerequisites: DT 120 and PAS 100 and PAS 105 (minimum grade C for all)
Instructor Consent Required

PAS 191 Part-Time Cooperative Education 1: Pastry Arts
1 Credit. 1 Lecture Hour. 20 Lab Hours.
Students seeking an associate's degree participate in their first part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: BUS 190 (minimum grade C) and co-op coordinator consent

PAS 192 Part-Time Cooperative Education 2: Pastry Arts
1 Credit. 1 Lecture Hour. 20 Lab Hours.
Students seeking an associate's degree participate in their second part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: PAS 191

PAS 193 Part-Time Cooperative Education 3: Pastry Arts
1 Credit. 1 Lecture Hour. 20 Lab Hours.
Students seeking an associate's degree participate in their third part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: PAS 192

PAS 194 Part-Time Cooperative Education 4: Pastry Arts
1 Credit. 1 Lecture Hour. 20 Lab Hours.
Students seeking an associate's degree participate in their fourth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: PAS 193

PAS 195 Part-Time Cooperative Education 5: Pastry Arts
1 Credit. 1 Lecture Hour. 20 Lab Hours.
Students seeking an associate's degree participate in their fifth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: PAS 194

PAS 196 Part-Time Cooperative Education 6: Pastry Arts
1 Credit. 1 Lecture Hour. 20 Lab Hours.
Students seeking an associate's degree participate in their sixth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: PAS 195

PAS 197 Part-Time Career Education Project: Pastry Arts
1 Credit. 1 Lecture Hour. 20 Lab Hours.
Students seeking an associate's degree complete individual study or a special project related to their major field and pertaining to their career goals. Working with an assigned faculty mentor, students define the project goals, carry out project tasks, and evaluate the results. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: BUS 190 and coordinator consent
Instructor Consent Required

PAS 210 Advanced Pastry and Buffet Design
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on production of a pastry buffet through assembly of a variety of cakes, petits fours, candies, chocolates, and centerpiece.
Prerequisites: PAS 115 (minimum grade C)
Instructor Consent Required

PAS 215 Novelty and Theme Cake Production
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on production of novelty and theme cakes. Topics include: cake sculpturing techniques, fondant figure-making, figure piping, and creative construction styles.
Prerequisites: PAS 110 (minimum grade C)
Instructor Consent Required

PAS 220 Advanced Wedding Cake Production
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on the design and construction of wedding cakes. Topics include: layering and covering tiered cakes, using techniques for fine piping design and royal icing, and creating gum paste flowers and other decorations.
Prerequisites: PAS 110 (minimum grade C)
Instructor Consent Required

PAS 225 Artisan Bread Baking
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on the production of fine artisan breads. Topics include: techniques for basic sponge and sour dough, lamination of dough, and production of European-style specialty bread products.
Prerequisites: PAS 105 or CUL 105 (minimum grade C for both)
Instructor Consent Required

PAS 230 Chocolate Centerpiece Design
3 Credits. 0 Lecture Hour. 6 Lab Hours.
A course on chocolate use, focusing on proper tempering and construction of a chocolate centerpiece as well as preparing molded chocolate candies.
Prerequisites: PAS 105 (minimum grade C)
Instructor Consent Required

PAS 290 Pastry Capstone
3 Credits. 1 Lecture Hour. 5 Lab Hours.
Students apply previous training in baking and pastry arts to advanced study of bakery production, emphasizing dessert production for restaurant and catering events.
Prerequisites: PAS 210 (minimum grade C)
Instructor Consent Required

PAS 291 Full-Time Cooperative Education 1: Pastry Arts
2 Credits. 1 Lecture Hour. 40 Lab Hours.
Students seeking an associate's degree participate in their first full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: HRM 100 and PAS 105 (minimum grade C for both), and co-op coordinator consent

PAS 292 Full-Time Cooperative Education 2: Pastry Arts
2 Credits. 1 Lecture Hour. 40 Lab Hours.
Students seeking an associate's degree participate in their second full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: PAS 291

PAS 293 Full-Time Cooperative Education 3: Pastry Arts
2 Credits. 1 Lecture Hour. 40 Lab Hours.
Students seeking an associate's degree participate in their third full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: PAS 292

PAS 297 Full-Time Career Education Project: Pastry Arts
2 Credits. 1 Lecture Hour. 40 Lab Hours.
Students seeking an associate's degree complete individual study or a special project related to their major field and pertaining to their career goals. Working with an assigned faculty mentor, students define the project goals, carry out project tasks, and evaluate the results. Grades issued are Satisfactory or Unsatisfactory.
Prerequisites: BUS 190 and coordinator consent
Instructor Consent Required