

PAS

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: Admitted to PAS program, and ENG 085 and MAT 093, or MAT 105A, or appropriate placement

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: Admitted to PAS program, and ENG 085 and MAT 093 or MAT 105A or appropriate placement

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 design and production of cakes for celebrations such as weddings, birthdays, anniversaries, and other special occasions.

Prerequisites: Admitted to PAS program, and ENG 085 and MAT 093, or MAT 105A or appropriate placement

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: nutritional significance of ingredients; replacements for fat, sodium, 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 210 Advanced Pastry and Buffet Design

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A course on production of a pastry buffet. Topics include: decoration techniques, creating dessert platters, and producing sugar centerpieces.

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 (minimum grade C)

Instructor Consent Required

PAS 230 Chocolate and Confectionery Production

3 Credits. 0 Lecture Hour. 6 Lab Hours.

A course on chocolate use, focusing on proper tempering and construction of a chocolate centerpiece. Topics include: candy making and coating.

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 restaurants.

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