

Lackawanna College

BAKING AND PASTRY (Available Scranton)

ASSOCIATE IN SCIENCE DEGREE REQUIREMENTS

ACADEMIC YEAR 2020-2021

NAME _____

Academic advisors help students coordinate their academic plans while at Lackawanna College; however, students bear the ultimate responsibility for insuring that they meet the requirements for their degree.

Students must be “college ready” to begin this program (no developmental or bridge coursework required/remaining). Coursework in the Baking and Pastry program is sequential and begins in the fall semester.

Semester **Grade**
Taken **Earned** **First Semester (18 Credits)**

_____ _____ BAK 105 Baking Industry Knowledge
 _____ _____ BAK 110 Baking & Pastry Foundations
 _____ _____ CUL 150 Culinary Math
 _____ _____ ENG 105 College Writing
 _____ _____ HSP 105 Intro to Gastronomy & Hospitality
 _____ _____ HSP 125 Food Safety & Sanitation
 _____ _____ HSP 126 National ServSafe Exam (0 cr.)

Semester **Grade**
Taken **Earned** **Second Semester (18 Credits)**

_____ _____ BAK 115 Introduction to Cakes
 _____ _____ BAK 120 Intro to Hot/Cold Desserts
 _____ _____ BAK 125 Basic & Artisan Breads
 _____ _____ BAK 130 Plated Desserts
 _____ _____ CUL 130 Culinary/Hosp. Strategic Management
 _____ _____ SCI 110 Food and Nutrition
 _____ _____ BAK 100 Baking & Pastry Extern Prep (0 cr.)

SUMMER _____ _____ BAK 200 Baking & Pastry Externship (3 credits)

Semester **Grade**
Taken **Earned** **Third Semester (18 Credits)**

_____ _____ BAK 205 Confectionary & Cake Designs
 _____ _____ BAK 210 Contemporary Chocolate Techniques
 _____ _____ BAK 220 Advanced Baking Principles
 _____ _____ COM 125 Effective Speaking
 _____ _____ CUL 115 Culinary Foundations
 _____ _____ HSP 210 Food & Beverage Management

Semester **Grade**
Taken **Earned** **Fourth Semester (19 Credits)**

_____ _____ BAK 225 Sugar Artistry
 _____ _____ BAK 230 Platter and Production Desserts
 _____ _____ CIS 130 Hospitality Computer Applications
 _____ _____ CUL 238 Beverage Service Management
 _____ _____ CUL 250 Professional Table Service
 _____ _____ PHL 135 Hospitality/Food Ethics
 _____ _____ CUL 239 RAMP Exam (0 cr.)
 _____ _____ BAK 270 Baking Practical Exam (0 cr.)
 _____ _____ COL 201 Capstone Seminar (1 cr.)