

Course of Study Baking & Pastry Arts

Freshman

Baking & Pastry Arts I	15 Credits
CP or Honors English I	5 credits
CP or Honors U.S. History I	5 credits
CP or Honors Level Mathematics	5 credits
CP or Honors Lab Biology	5 credits
CP or Honors Spanish I or Italian I	5 credits
Fitness for Life I	5 credits

Sophomore

Baking & Pastry Arts II	15 credits
CP or Honors English II	5 credits
CP or Honors U.S. History II	5 credits
CP or Honors Level Mathematics	5 credits
CP or Honors Lab Chemistry	5 credits
One Elective (World Language, Performing Arts, or Financial Literacy)	5 credits
Fitness for Life II	5 credits

Junior

Baking & Pastry Arts III	15 credits
CP or Honors English III	5 credits
CP, Honors or College Level World History & Cultures	5 credits
CP or Honors Level Mathematics	5 credits
CP or Honors Lab Science	5 credits
Fitness for Life III or Fitness for Life III – Indep/Sports	5 credits
One Elective (World Language, Performing Arts, or Financial Literacy)	5 credits

Senior

College Level Phys Fitness/Contemporary Health at RCSJ, Fitness for Life IV or Fitness for Life IV- Indep/Sports	5 credits
CP, Honors or College Level English Composition 101 at RCSJ	5 credits
Financial Literacy or Performing Arts or World Language IV or Electives	5-30 credits

Attention: Understand that registering for a college-level course, means college level credit will be awarded. Regardless of the final grade, this information will be posted to the student's PERMANENT academic transcript at Rowan College of South Jersey. Be aware that unsuccessful completion of these courses may negatively affect a students' eligibility for financial aid in the future.

BAKING & PASTRY ARTS

Baking and Pastry Arts Track

Baking & Pastry Arts I - Freshman

15 credits

This course is designed to teach the fundamentals and principles of baking. Emphasis will be placed on safety and sanitation in the kitchen, ingredient functions, mixing methods, weights and measures, bakeshop math, terminology, and equipment use. Topics covered will include history of the baking profession, knife skills, cookies, quick breads including fritters, pancakes and waffles.

Baking & Pastry Arts II - Sophomore

15 credits

This year is a continuation and reinforcement of fundamentals and principles of Baking & Pastry Arts Specialization I. This year will focus on commercial baking and production, giving the students a real-life opportunity to see what it is like to work in a bakery. Topics will include assembly and baking of pies, tarts, fruit fillings, custards, yeast doughs (breads & doughnut) cake mixing, baking and icing types.

Baking and Pastry Arts III - Junior

15 credits

Junior year is opportunities for students to further enhance their skills that were acquired in Baking & Pastry Arts I and II. Students will be afforded the time to concentrate on particular areas of interest while refining their skills. The focus of this year's topics are frozen & fruit desserts, chocolates, dessert presentation, sugar techniques and basic syrups and cream sauces will be the topics covered in their junior year.

Baking and Pastry Arts – Senior

1. Take HSOP courses on RCSJ's campus for a discounted fee.
2. Take College English Composition 101 and College Physical Fitness/Contemporary Health on RCSJ's campus and return to GCIT for elective courses that can be found under the "Elective" title in this course guide.
3. Take CP or Honors level English and Fitness for Life and additional electives on GCIT or RCSJ's campus.