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Instructions

The search below is for users to see how PA Bureau of Career and Technical Education SOAR Programs of Study taken at the High School level may transfer into participating postsecondary institutions and technical centers. Please select a Program of Study and Graduation year.

Once a search is completed, the results will display the postsecondary institutions and technical centers that will award credit based on meeting all of the Program of Study requirements. Users can select **View Detail** to see more information about the articulation.

Need help? Check out the [Guide to Searching SOAR Agreements](#).

Need help understanding an equivalency? [Click here for an equivalency guide](#).

[Programs of Study \(POS\) Student Documentation Coversheet](#)

PA Bureau of Career and Technical Education Program Of Study Search

▼ Search Criteria

Step 1: Select a Program Of Study *

Order By: Title CIP Code

Baking and Pastry Arts/Baker/Pastry Chef 12.0501

Step 2: Select Your Graduation Year *

2026

Search

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If the following Program of Study is taken

Baking and Pastry Arts/Baker/Pastry Chef

High School Graduation Year: 2026

A program that prepares individuals to serve as professional bakers and pastry specialists in restaurants or other commercial baking establishments. Includes instruction in bread and pastry making, bread and pastry handling and storage, cake and pastry decorating, baking industry operations, product packaging and marketing operations, and counter display and service.

POS Paperwork: Not Available

You may receive credit for

[Delaware County Community College](#)

[CUL 150 - Baking & Pastry Foundations I](#)

3.00

[CUL 215 - Menu Planning and Cost Control](#)

3.00

[CUL 220 - Nutrition & the Hospitality In](#)

3.00

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Luzerne County Community College

<u>CUL 101 - Culinary Fundamentals I</u>	5.00
<u>PAS 111 - Foundations for Pastry</u>	4.00
	====
Total Credits Awarded:	9.00

Notes: Nine (9) credits are aligned to the following Luzerne County Community College POS: CIP 12.0501 Pastry Arts Management A.A.S.

[View Detail](#)

Montgomery County Community College

<u>BPA 120 - Introduction to Baking and Pastry</u>	3.00
<u>CUL 108 - Foodservice Fundamentals</u>	3.00
<u>BPA 298 - Baking & Pastry Internship</u>	3.00
	====
Total Credits Awarded:	9.00

Notes: Nine (9) credits are aligned to the following Montgomery County Community College POS CIP: 12.0501, Baking and Pastry Arts A.A.S.

[View Detail](#)

Pennsylvania Highlands Community College

<u>BUS 110 - Introduction to Business</u>	3.00
<u>CUL 182 - Baking and Pastry</u>	3.00
<u>CUL 151 - Foods 1</u>	3.00
	====
Total Credits Awarded:	9.00

Notes: Nine (9) credits align to CIP 12.0501 Culinary Arts AAS degree.

[View Detail](#)

Westmoreland County Community College

<u>FSM 103 - Introduction to the Hospitality Industry</u>	3.00
<u>FSM 235 - Supervision and Training</u>	3.00
<u>CUL 104 - Foundations of Cooking and Baking</u>	3.00
	====
Total Credits Awarded:	9.00

Notes: Nine (9) credits align to CIP 12.0501 Bakery and Pastry, Apprenticeship Associate of Applied Science (AAS) degree program or CIP 12.0501 Baking and Pastry, Non-apprenticeship Associate of Applied Science (AAS) degree program.

[View Detail](#)

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