

## Awards

**Associate Degree:** Baking & Pastry Arts (A55130)  
**Length of Program:** 5 Semesters  
**Prerequisite:** High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

**Diploma:** Not Applicable  
**Length of Program:**  
**Prerequisite:**

**Certificate:** Bakeshop Foundations Certificate (C55130C1)  
**Length of Program:** 2 Semesters  
**Prerequisite:** High School Diploma, Placement Test Equivalent

**Certificate:** Pastry Chef Certificate (C55130C2)  
**Length of Program:** 3 Semesters  
**Prerequisite:** High School Diploma, Placement Test Equivalent

**Certificate:** Cake Decorating Certificate (C55130C3)  
**Length of Program:** 3 Semesters  
**Prerequisite:** High School Diploma, Placement Test Equivalent

**Certificate:** Bakeshop Foundations Certificate (C55130H1)  
**Length of Program:** 2 Semesters  
**Prerequisite:** Placement Test Equivalent

## Program Information Contact

### Curriculum Chairperson

Sabrina Santucci  
(910) 486-7385  
Culinary Dining Hall, Room 701A  
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www.faytechcc.edu

Rev. 02/14/25

## Other Important Information

**Application Deadlines:** The program only admits students in the fall semester. A student may enter at other times with approval of the Department Chairperson.

**Scholarship/Title IV Financial Aid/VA Services:** Scholarships/Title IV Financial Aid/Veteran's assistance may be available for associate degrees. Certificates and diplomas that fall under this program/area of study **may or may not be eligible** for Scholarship/Title IV Financial Aid/VA Services. Please contact the Financial Aid Office, Student Center, Room 2; Telephone (910) 678-8242. Veterans Services, General Classroom Building, Room 202, (910) 678-8580.



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## BAKING & PASTRY ARTS



[www.faytechcc.edu](http://www.faytechcc.edu)

*Fayetteville Technical  
Community College*

910-678-8400  
P.O. Box 35236 • 2201 Hull Road  
Fayetteville, NC 28303

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## PROGRAM FACT SHEET BAKING & PASTRY ARTS (A55130)

This curriculum is designed to provide students with the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries, and/or further academic studies.



Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Course work includes specialty/artisanal breads, desserts/pastries, decorative work, high-volume production and food marketing.

Graduates should qualify for entry-level positions, such as pastry/bakery assistant, area pastry chef and assistant pastry chef. American Culinary Federation certification may be available to graduates.



## FAYETTEVILLE TECHNICAL COMMUNITY COLLEGE BAKING & PASTRY ARTS (A55130)

Effective: Fall 2025

Revised: 02/14/25

Length: 5 Semesters

Prerequisite: High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

Award: Associate in Applied Science

### FALL SEMESTER 1

| Prefix        | No.  | Title                     | Class     | Lab      | Work Exp. | Credit    |
|---------------|------|---------------------------|-----------|----------|-----------|-----------|
| CUL           | 110  | Sanitation and Safety     | 2         | 0        | 0         | 2         |
| CUL           | 111  | Success in Hosp Studies   | 1         | 0        | 0         | 1         |
| CUL           | 150  | Food Science              | 2         | 2        | 0         | 2         |
| CUL           | 150A | Food Science Lab          | 0         | 2        | 0         | 1         |
| CUL           | 160  | Baking I                  | 1         | 4        | 0         | 3         |
| ENG           | 111  | Writing and Inquiry       | 3         | 0        | 0         | 3         |
| HRM           | 125  | Etiquette for Hospitality | 1         | 0        | 0         | 1         |
| <b>TOTALS</b> |      |                           | <b>10</b> | <b>8</b> | <b>0</b>  | <b>13</b> |

### SPRING SEMESTER 1

| Prefix        | No. | Title                     | Class    | Lab       | Work Exp. | Credit    |
|---------------|-----|---------------------------|----------|-----------|-----------|-----------|
| BPA           | 120 | Petit Fours & Pastries    | 1        | 4         | 0         | 3         |
| BPA           | 150 | Artisan & Specialty Bread | 1        | 6         | 0         | 4         |
| BPA           | 210 | Cake Design & Decorating  | 1        | 4         | 0         | 3         |
| HRM           | 245 | Human Res Mgmt-Hosp       | 3        | 0         | 0         | 3         |
|               |     | Math Elective             | 2        | 2         | 0         | 3         |
| <b>TOTALS</b> |     |                           | <b>8</b> | <b>16</b> | <b>0</b>  | <b>16</b> |

### SUMMER SEMESTER 1

| Prefix        | No. | Title                   | Class    | Lab      | Work Exp. | Credit   |
|---------------|-----|-------------------------|----------|----------|-----------|----------|
| WBL           | 111 | Work-Based Learning I   | 0        | 0        | 10        | 1        |
|               |     | COM Elective            | 3        | 0        | 0         | 3        |
|               |     | Soc/Behav Science Elect | 3        | 0        | 0         | 3        |
| <b>TOTALS</b> |     |                         | <b>6</b> | <b>0</b> | <b>10</b> | <b>7</b> |

### FALL SEMESTER 2

| Prefix        | No.  | Title                       | Class     | Lab       | Work Exp. | Credit    |
|---------------|------|-----------------------------|-----------|-----------|-----------|-----------|
| CUL           | 120  | Purchasing                  | 2         | 0         | 0         | 2         |
| or            |      |                             |           |           |           |           |
| HRM           | 220  | Cost Control-Food & Bev and | 3         | 0         | 0         | 3         |
| HRM           | 220A | Cost Control-Food & Bev Lab | 0         | 2         | 0         | 1         |
| BPA           | 165  | Hot & Cold Desserts         | 1         | 4         | 0         | 3         |
|               |      | Confections Elective        | 1         | 7         | 0         | 4         |
|               |      | Human/Fine Arts Elective    | 3         | 0         | 0         | 3         |
|               |      | Major Elective              | 3         | 0         | 0         | 3         |
| <b>TOTALS</b> |      |                             | <b>10</b> | <b>11</b> | <b>0</b>  | <b>15</b> |

### SPRING SEMESTER 2

| Prefix        | No. | Title                     | Class    | Lab       | Work Exp. | Credit    |
|---------------|-----|---------------------------|----------|-----------|-----------|-----------|
| BPA           | 240 | Plated Desserts           | 1        | 4         | 0         | 3         |
| BPA           | 250 | Dessert/Bread Production  | 1        | 8         | 0         | 5         |
| BPA           | 260 | Pastry & Baking Marketing | 2        | 2         | 0         | 3         |
| WBL           | 121 | Work-Based Learning II    | 0        | 0         | 10        | 1         |
|               |     | Major Elective            | 4        | 0         | 0         | 4         |
| <b>TOTALS</b> |     |                           | <b>8</b> | <b>14</b> | <b>10</b> | <b>16</b> |

**TOTAL REQUIRED CREDITS....67**



**Work-Based Learning Option:** Students are required to take two (2) credit hours of Work-Based Learning. Students must acquire approval from the Work-Based Learning Coordinator and the Department Chairperson in order to receive credit for this degree.

**\*Note:** Students **may not** take an introductory foreign language to fulfill the Humanities/Fine Arts requirement.