

Baking & Pastry Arts (BPA)

Module Synopsis 2026

Year 1 / Pre-Semester

Food Safety

Code: CUSC-100 Credits: 1.5

An introduction to food production practices governed by changing federal and state regulations. Topics to be covered include prevention of food-borne illness through proper handling of potentially hazardous foods, HACCP procedures, legal guidelines, kitchen safety, facility sanitation, and guidelines for safe food preparation, storing, and reheating. Students will also take the National Restaurant Association ServSafe examination for certification.

College Writing

Code: LITC-100 Credits: 3

Students will write and revise essays that demonstrate their ability to read and think critically, to incorporate evidence into the development of their ideas, and to articulate their responses persuasively. Readings may include essays, articles, literature, or literary criticism. Basic concepts of information literacy will be introduced. Grammar, usage, and mechanics will be reviewed as necessary.

Mathematical Foundations

Code: MTSC-100 Credits: 1.5

This course is an introduction to selected topics in college-level mathematics. Topics may include, but are not limited to; sets, logic, algebra, graphing and modeling, probability, and statistics. Specialised topics may be included at the discretion of the instructor.

Year 1 / Trimester 1

Introduction to Gastronomy

Code: APFS-150 Credits: 1.5

An introduction to the social, historical, and cultural forces that have affected or will affect the culinary as well as the baking and pastry professions. Topics include the contemporary challenges facing food professionals in the twenty-first century and etiquette as a social and professional discipline. Students will be expected to complete several written assignments and present a group research project.

Nutrition

Code: CUSC-110 Credits: 1.5

Examine the basic concepts and principles of nutrition. In this course, students learn about basic nutrients, food labeling, nutritional principles, current issues in nutrition, and the application of nutritional principles to menu development. Students will also be involved in nutritional analysis of recipes.

Baking Ingredients and Equipment Technology

Code: BAKE-110 Credits: 1.5

This course will focus on the range of baking ingredients in original, modified, and prepared forms as well as the theory and operation of large equipment and hand tools used in bakeries and pastry shops. Through tasting and testing, students learn to identify and select quality grains, fruits, vegetables, gelling agents, nuts and seeds, dairy products, baking spices, eggs and egg products, flours, chocolates, fats, and oils used in the baking field. The advantages, disadvantages, and operational requirements of various types of equipment will also be covered. Corequisite(s): Baking and Pastry Techniques (BAKE-105).

Basic and Classical Cakes

Code: BAKE-205 Credits: 3

A review of techniques, including the creaming and foaming methods, with an emphasis on preparing simple to complex filled and unfilled cakes and tortes. Topics to be covered include fillings, icings, custards, mousses, and glazing techniques, along with a comparison of classical and modern dessert preparations and presentations.

Prerequisite(s): Baking and Pastry Techniques (BAKE-105) and Baking Ingredients and Equipment Technology (BAKE-110).

Baking and Pastry Techniques

Code: BAKE-105 Credits: 6

This introductory-level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, foaming, meringues, pre-cooked, cut-in, lamination, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material. Corequisite(s): Baking Ingredients and Equipment Technology (BAKE-110).

Introduction to Hospitality and Customer Service

Code: HOSP-210 Credits: 1.5

An overview of traditional and contemporary banquet menus with an emphasis on quality, quantity, setup, timing, service, event planning, and execution of large-volume-cooking and catering. Basic cooking and serving competencies will be reinforced and new skills specific to banquet preparation and serving will be taught. Topics to be covered include contemporary American banquets, classical cuisine events, hot and cold buffet stations, special events, various styles of service, psychology of service, guest relations, the sequence of service, and professional standards for dining room personnel.

Baking and Pastry Practical Examination I

Code: BAKE-151 Credits: -

In this two-day practical exam, students will be tested on the fundamentals of baking. This hands-on skills exam will draw from a selection of products that have been covered during students' first year of studies. The exam is comprised of a selection of mixing methods, lamination, and basic chocolate work. (High Pass/Pass/Fail Grading) Prerequisite(s): Baking and Pastry Techniques (BAKE-105) and Baking Ingredients and Equipment Technology (BAKE-110). Corequisite(s): Basic and Classical Cakes (BAKE-123) and Individual and Production Pastries (BAKE-124).

Year 1 / Trimester 1 Top-Up Modules

Survey of Mathematics

Code: MTSC-105 Credits: 3

This course is an introduction to selected topics in college-level mathematics. Topics discussed will include, but are not limited to: logic, algebra, graphing and modeling, probability, and statistics. Specialized topics may be included at the discretion of the instructor. This is one of the courses students can choose to satisfy the math/science component of the required liberal arts distribution.

Principles of Microeconomics

Code: SOCS-100 Credits: 3

This is a survey course in the theory and application of microeconomics. In contrast to macroeconomics, microeconomics focuses on individual decision-making. The focus throughout the semester will be the understanding of the relationship between economics and policy, which requires an understanding of history and institutions. The course topics focus on microeconomic issues and problems such as competition and monopoly, pricing, consumer demand, and producer supply. The course develops a theoretical framework for microeconomic analysis and applies this theory to practical domestic and international economic policy problems.

Introduction to the Hospitality Industry

Code: MGMT-100 Credits: 1.5

This course will present the history, trends, and options in the hospitality industry and prepare students to critically evaluate their career options. The course will provide an overview of the hospitality industry, including social and economic forces affecting growth and change, restaurant industry organization, competitive forces in foodservice, forces shaping the lodging industry, competition in the lodging business, tourism destinations, and tourism generators. The concept of hospitality as a service industry will also be discussed in depth.

Leadership & Ethics

Code: MGMT-410 Credits: 3

This course will examine the intersection of leadership and ethics in business. Students will examine the skills needed for effective leadership, the ethical dilemmas of leadership, the foundation and context of moral choice, the moral implication of decision making, and the impact upon staff morale, personal integrity, and citizenship. The purpose of the course is to develop an understanding of the student's own leadership style and preferences, make visible the ethical challenges and decisions facing leaders, examine the leadership role in sharing the organization's ethical culture and explore several alternative methods of ethical decision making.

Year 1 / Trimester 2

History and Cultures of the Americas

Code: HIST-210 Credits: 3

An examination of the major historical and cultural underpinnings of the societies that constitute the Americas. Inherent in this endeavor is an effort to understand not only the

culture of the United States but also those of Latin America. As we proceed through the twenty-first century, the global community takes on increased significance; therefore, it is imperative that we understand the historical and cultural developments of other nations.

Global Cuisine and Culture US Northern California

Code: BPSE-230 Credits: 3

The study of global cuisines and cultures allows us to develop a greater understanding of the human condition. Through experiential learning, we will examine the connection between gastronomy, culture, society, and local and global food systems of the selected country or region. We will visit farms, wineries, food processing plants, restaurants, museums, and historical and educational sites and institutions to learn about food production and consumption, and culinary tradition.

Wine Studies

Code: HOSP-305 Credits: 3

An examination of the roles that wines play as quality beverages in professional foodservice operations. The course will emphasize styles of wine from around the world, the theory and practice of matching wine with food, tasting wines, and organizing wine service. Subjects to be explored include wines of the New World (Northern and Southern Hemispheres) and the Old World (Europe) as well as purchasing, storing, marketing, and serving wines in a restaurant environment. Students will also participate in a restaurant-based wine and food tasting, which will be used as the basis for a wine and food pairing essay.

Hearth Breads and Rolls

Code: BAKE-210 Credits: 3

Building on previous knowledge, students learn to mix, shape, bake, store, and distribute breads and rolls. Students will build speed and increase their proficiency in meeting production deadlines with quality products. Emphasis is placed on the use of traditional fermentation methods, equipment, and methods that emphasize flavor, texture, and appearance as well as techniques that increase shelf life. Prerequisite(s): Baking and Pastry Techniques (BAKE-105) and Baking Ingredients and Equipment Technology (BAKE-110).

Specialty Breads

Code: BAKE-202 Credits: 3

This course gives students the chance to learn the principles and techniques of preparing multi-grain breads, sourdoughs, bagels, pretzels, holiday or seasonal breads, and flat breads. Special emphasis will be placed on regional breads and breads of the world;

handling grains (such as soakers) for specialty breads; mixing, shaping, and finishing specialty breads; and learning innovative baking methods. Prerequisite(s): Hearth Breads and Rolls (BAKE-111).

Café Savory Food Production

Code: BAKE-115 Credits: 1.5

This production experience concentrates on previously learned knife skills, fundamental cooking techniques, and quantity food production principles. Students will further develop their ability to organize an assigned station based on preparation methods, while focusing on production, plate presentation, and cooking techniques as applied to specific menu items. They will also learn the importance of getting the café foods to the ready stage to be assembled, finished, and served at a later time. Emphasis will be placed on speed, storage, uses, and nutritional aspects of key ingredients.

Principles of Design

Code: BAKE-200 Credits: 1.5

Study the basic concepts of figure, ground, line, contrast, pattern, proportion, color, symmetry, movement, unity, and balance. Students learn the principles of two- and three-dimensional design and develop language to analyze product design, plate presentations, decoration, and packaging on visual, tactile, and conceptual levels.

Individual and Production Pastries

Code: BAKE-215 Credits: 3

Explore the steps for planning and conducting quantity production for banquets and large functions. In this course, students learn how to scale recipes for large-volume production for pastry buffet tables and retail settings. They also will create sheet cakes, French pastries, and buffet desserts. Corequisite(s): Basic and Classical Cakes (BAKE-123) and Baking and Pastry Practical Examination I (BAKE-151).

Year 1 / Trimester 2 Top-Up Modules

Principles of Macroeconomics

Code: SOCS-105 Credits: 3

This is a survey course in the theory and application of macroeconomics. In contrast with microeconomics, macroeconomics focuses on aggregate behavior, or the behavior of the economy as a whole. The student will be introduced to methods of economic reasoning and the variety of ways economists develop models based on observed behavior. The focus throughout the semester will be the understanding of the relationship between economics

and policy, which requires an understanding of history and institutions. The course develops a theoretical framework for macroeconomic analysis and applies this theory to practical domestic and international economic policy problems, specifically: unemployment, inflation, business cycles (fluctuations in the economy), and growth.

Year 1 / Trimester 3

Principles of Menus and Managing Profitability in Foodservice Operations

Code: MGMT-250 Credits: 3

Whether you manage and/or own a restaurant, operate a catering business, or run a food truck, there are certain fundamental management skills that apply to all foodservice operations. The ability to write well-balanced menus that meet the needs of your customers and are operationally functional and profitable is paramount to success. This course will highlight the basic principles of developing enticing menus that comply with truth-in-menus guidelines, as well as incorporating current research on consumer behavior relative to menu layout, design, and sales that maximize profit. Additionally, this course will focus on the management functions of running a profitable foodservice establishment, including the control process and managing revenue and expenses.

Elementary French I

Code: FREN-101 Credits: 3

For students who have had little or no previous exposure to the language. This course is a foundation in spoken and written French, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in French and students will spend weekly sessions in a language laboratory.

This course advances critical reading, thinking, and writing abilities through the study of literature. While acquiring requisite vocabulary, skills, and background knowledge, students will learn how to read literary texts more perceptively and how texts generate meaning. Students will communicate this learning through critical essays exploring specific literary texts. Readings may include novels, essays, short fiction, poetry, and drama. Class sessions will introduce and enforce key elements of information literacy.

Advanced Baking Principles

Code: BAKE-251 Credits: 3

An examination of baking methods and principles from a nutritional and chemical/physical point of view. Students will conduct experiments (using controlled formulas) and nutritional analyses on various baking ingredients and products in order to develop a better understanding of baking principles. Topics include preparation of common products with a

variety of ingredients; diets such as vegan, diabetic, and gluten-free; nutritional labels; and preparation of desserts, breads, and cakes for persons with special dietary needs.

Contemporary Cakes and Desserts

Code: BAKE-245 Credits: 3

An examination of cakes and desserts that are assembled and decorated with a modern approach using the latest technology and equipment. Topics will include small cakes decorated as a whole; cakes finished in molds or rings; and items that can be used for cakes, desserts, or individual pastries. Students will use specialized equipment, practice new presentation methods, and focus on fresh products, simplicity of style, and ease of production.

Chocolate and Confectionery Technology and Techniques

Code: BAKE-242 Credits: 3

This course will focus on chocolate and confectionery technology, ingredient function, and the production of chocolates and confections in an artisan setting. Vital concepts in both theory and practice will include controlling the crystallization of fats and sugars, manipulating water and free water in centers, and understanding the mechanics of emulsions. Students will apply their knowledge of these concepts in daily production of a wide range of chocolates and confections. Types of centers to be discussed and produced include varieties of ganache, crystalline and non-crystalline sugar confections, nut-based centers, jellies, and aerated confections. Ingredient function will focus on fats, nutritive sweeteners, dairy products, binding agents, and chocolate. Techniques include chocolate tempering methods, sugar cooking technique, hand dipping centers, and shell molding. Students entering this class should have a working knowledge of chocolate-handling techniques and chocolate tempering.

Confectionery Art and Special Occasion Cakes

Code: BAKE-240 Credits: 3

This course introduces the basics of decorative work as applied to showpieces and special occasion cakes. Sugar work such as pulled, blown, and poured will be covered, as will the use of tempered and modeling chocolate. During the second half of the course, students will have the opportunity to design and execute their own three-tier wedding cake as well as work on a special occasion cake and team wedding cake using gumpaste, pastillage, chocolate, or marzipan. Students will be required to complete piping homework. Prerequisite(s): Individual and Production Pastries (BAKE-124).

Year 1 / Trimester 3 Top-Up Modules

Literature and Composition

Code: LITC-200 Credits: 3

This course advances critical reading, thinking, and writing abilities through the study of literature. While acquiring requisite vocabulary, skills, and background knowledge, students will learn how to read literary texts more perceptively and how texts generate meaning. Students will communicate this learning through critical essays exploring specific literary texts. Readings may include novels, essays, short fiction, poetry, and drama. Class sessions will introduce and enforce key elements of information literacy. Prerequisite(s): College Writing (ENGL-120) or College Writing for English Language Learners (ENGL-122).

Year 2 / Trimester 1

Elementary French II

Code: FREN-102 Credits: 3

A continuation of Elementary French I. This course is a foundation in spoken and written French, listening and reading comprehension, grammatical usage, and cultural backgrounds. Class will be conducted in French and students will spend weekly sessions in a language laboratory. (Prerequisite: Elementary French I or equivalent)

Café Operations

Code: BAKE-254 Credits: 3

Experience the reality of producing and marketing products in the setting of an actual bakery café. Students prepare, display, and present savory items, pastry products, and signature baked goods. In an on-campus bakery café environment, students practice the skills of controlling inventory, analyzing sales, and operating a complete shop. Specialty items for customers are developed under the direction of a faculty member. Prerequisite(s): Introduction to Catering: Hospitality and Service Management (HOSP-210).

Beverages and Customer Service

Code: BAKE-255 Credits: 3

The goal of this course is to give students a realistic working environment where they will be exposed to guest interactions and be able to identify customer needs and concerns in the industry. The student will learn the proper definition and feel of hospitality and what it is to provide accurate guest service. The course will provide an introduction to a wide variety of beverages and models of service, as well as the processes of receiving, storing, and preparing beverages. Instruction will emphasize hot beverages such as teas, coffees, coffee-based drinks, and cocoas; cold drinks such as beer, wine, spirits, juices, sodas, and fruit drinks; and the range of alcoholic and non-alcoholic drinks available to patrons of

retail food and pastry establishments. In addition, students will learn to pair beverages with food items. Prerequisite(s): Introduction to Catering: Hospitality and Service Management (HOSP-210).

Advanced Pastry

Code: ADVP-301 Credits: 3

This course is designed to integrate students' training in baking and pastry arts, academic studies, and field experience using fundamental baking techniques, topics of contemporary significance, food science, aesthetics, and sensory perception as frameworks. Advanced Pastry is an examination of taste, baking and pastry techniques, ingredients, and spices. Students will research and evaluate recipes, comparing and contrasting ingredient functionality and methodology. Prerequisite(s): Restaurant Operations: Baking and Pastry (HOSP-201).

Restaurant Operations: Baking and Pastry

Code: HOSP-201 Credits: 3

This course is an examination of restaurant plated desserts, mignardises, and petits fours that are assembled with a modern approach using the latest technology and equipment. Classroom production will include items appropriate for a variety of uses, such as an à la carte menu, a banquet operation, and coffee service. Topics will include flavor pairing, menu planning, matching items to style of operation, and an introduction to à la carte and banquet production. Students will perform moderate quantity production, be exposed to several styles of service, and be guided through the cross-utilization of products, cost, and labor efficiency. They will also practice new presentation methods, focusing on fresh ingredients, simplicity of style with elegance, and efficiency of production. Prerequisite(s): Restaurant and Production Desserts (BAKE-252).

Restaurant and Production Desserts

Code: BAKE-300 Credits: 3

This course covers the preparation and service of hot and cold desserts with a focus on individual desserts, à la minute preparations, and numerous components within one preparation. Students will learn station organization, timing, and service coordination for restaurant dessert production. Products made will include frozen desserts, ice cream, sorbet, glacés, individual plated desserts, and desserts for functions and banquets. During the course, students will develop a dessert menu from the perspective of variety, costs, practicality, and how well it matches the rest of the menu. Prerequisite(s) or Corequisite(s): Introduction to Catering: Hospitality and Service Management (HOSP-210).

Baking and Pastry Practical Examination II

Code: BAKE-230 Credits: -

In this two-day practical exam, students are required to produce items that will demonstrate their knowledge of baking and pastry principles along with the hand skills they have developed during their first and second years of study. This exam allows students to show what they have learned with regard to yeast-raised products, aerated desserts, ganache, and chocolate tempering techniques. (High Pass/Pass/Fail Grading)

Prerequisite(s): Specialty Breads (BAKE-202), Chocolate and Confectionery Technology and Techniques (BAKE-242), Contemporary Cakes and Desserts (BAKE-245), and Individual and Production Pastries (BAKE-124).

Year 2 / Trimester 1 Top-Up Modules

Beverage Operations Management

Code: HSBV-305 Credits: 3

This upper-level course incorporates theoretical and practical information on the organization and creation of a beverage program within the overall operation of a hospitality business. Planning topics will include concept, identification of target market, and creation of a beverage inventory. Management topics will include bar layout and operations, trend identification and product selection, costing and pricing, purchasing and inventory methods, and human resources management. Emphasis will be placed on cost-control measure for beverages, inventory, and sanitation laws and practices. In addition, responsible beverage service will be stressed in the form of a required TIPS certification.

Year 2 / Trimester 2 (effective for 2025 intake)

History and Cultures of Europe

Required module if a local externship (EXTN-250) is chosen

Code: HIST-205 Credits: 3

An exploration of the major historical and philosophical developments that have shaped the European and western experience. Topics will include the European Union, Christianity, systems of government, Enlightenment, Revolution, and Nationalism.

Intermediate French

Code: FREN-201 Credits: 3

This course focuses on the development of listening, speaking, reading, and writing skills through conversation, written assignments, and selected readings on a variety of topics. Students also gain knowledge of French vocabulary, grammar, and culture. Class will be conducted in French and students will spend weekly sessions in a language laboratory. (Prerequisite: Elementary French II)

Human Resource Management

Code: MGMT-210 Credits: 3

An analysis of the legal, operational, and psychological considerations in recruiting, selecting, hiring, training, compensating, developing, disciplining, evaluating, and terminating employees. Other topics will include workforce demographics, employee illiteracy, substance abuse in the workplace, affirmative action, workers with disabling conditions, workforce stress, human resource planning, collective bargaining, and safety and equity considerations. Students will also analyse cases, solve actual or simulated personnel problems, and investigate successful practices in these areas.

Psychology of Human Behavior

Students without relevant diplomas, or a minimum "C" grade in relevant courses for credit transfer will be required to take additional top-up modules in order to complete the required 132-credit programme.

Code: SOCS-110 Credits: 3

An introduction to various schools of thought that explain why people behave the way they do. Topics covered in the course include personality, motivation, memory, learning, perception, nature, nurture, and adaptation.

Year 2 / Trimester 2 Top-Up Modules

Marketing and Promoting Food

Code: MGMT-205 Credits: 3

An examination of the principles of pricing, placing, product development and enhancement, market planning, target marketing, and purchasing. Topics will include forecasting, market research, competitive analysis, market segmentation, and promotional mix as they affect marketing food, restaurants, and services. The challenges and opportunities of advertising, public relations, sales promotion, and personal selling will also be covered. Students will develop a specific marketing plan as well as analyze current merchandising plans for food products and services.

Managerial Accounting

Code: MGMT-225 Credits: 3

This course involves the interpretation and analysis of financial reports used in business organizations. It covers various topics such as implementing internal controls, budgeting, conducting break-even analysis, and performing financial statement analysis. Emphasis is placed on how management uses financial data to support business decisions related to the hospitality industry. (Prerequisite: Financial Accounting)

Organizational Behavior

Code: MGMT-390 Credits: 3

Organizational behaviour (OB) is the study of people at work, as well as group behaviour in the workplace and the culture of the organization itself. These are all seen as contributing factors to three measures of employee performance: productivity, absenteeism, and turnover. The OB discipline is based on a large number of scientifically based research studies used to accurately predict “cause and effect” of certain individual and group behaviours that occur in the workplace. By its very nature, it is a deliberate blend of the scientific and the practical-an applied science in the truest sense. Classes will combine these two components of OB-the research and its applications to understanding how they improve the functioning of organizations and the satisfaction of people who work there. (Pre-requisite: Human Resource Management MGMT 307)

Foodservice Management

Code: MGMT-450 Credits: 3

This course will integrate material taught in many other classes into a capstone project. Guided by their professor, students will design and execute an event that is marketed to the public. They will also analyze case studies distributed by the instructor. Class topics will include menu design, beverage trends, marketing strategies, facilities design, energy management, budgeting, forecasting, purchasing, inventory control, and the history of hospitality in the United States. This course is designed to expose the student to the skills needed to be an effective leader within the hospitality industry. (Prerequisites: Financial Accounting and Marketing and Promoting Food)

Professionalism and Life Skills

Code: FRSH-100 Credits: 1.5

The focus of this course is to promote student success as learners and citizens of the world. Throughout this course, students will recognize the qualities of, and develop as, informed, responsible, and empowered learners. Course objectives will cover topics related to personal, intellectual, and social development. The academic and life skill sets emphasized throughout this course are transferable to the workplace.

Financial Accounting

Code: MGMT-115 Credits: 3

This course provides an introduction to accounting theory and concepts that will lay the foundation for the preparation of financial statements. Students will learn how to record, process, and summarize financial transactions. Emphasis is placed on the preparation of

the income statement, balance sheet, statement of owner's equity, and statement of cash flows for a sole proprietorship, partnership, and corporation. This course includes an interactive component using accounting software to reinforce the concepts discussed.

History and Cultures of Asia

Code: HIST-200 Credits: 3

An examination of the major historical and geographical developments in Asia and ways in which these developments have affected the creation of various cultural patterns. Topics will include the plurality of cultures of Asia, and global interdependency and reactions to it.

Year 2 / Trimester 3

Local Externship (Baking & Pastry Arts)

Code: EXTN-250 Credits: 3

A 15-week supervised work experience in Singapore designed to expand career knowledge while increasing speed, timing, organization, and ability to handle cooking in an approved commercial foodservice and hospitality establishment. Students on externship will receive feedback from their supervisor and keep an externship manual to record and reflect on their work experience.

International Externship (Baking & Pastry Arts)

Code: EXTN-275 Credits: 6

A 12-month international supervised work experience designed to expand career and cross-cultural knowledge while increasing speed, timing, organization, and ability to handle cooking in an approved commercial foodservice and hospitality establishment. Students will learn to critically analyse, and problem solve as global citizens. They will discover experientially as well as through assignments how food is reflected in the culture from the history of place. Students on externship will receive feedback from their supervisor and keep an externship manual to record and reflect on their work experience.