

## ~ Baking Pastry Focus ~

| Semesters            |  |       |
|----------------------|--|-------|
| 1 <sup>st</sup> Term |  |       |
| FSDT1010             | Orientation and Conversions                | 2     |
| FSDT1020             | Culinary Fundamentals                      | 4     |
| FSDT1030             | Guest Services with Bev Selection FSDT1122 | 2     |
| FSDT1118             | Food Purchasing                            | 3     |
| FSDT1602             | Sanitation                                 | 1.5   |
| MISC                 | Gen Ed Class                               | 3     |
|                      | Student Success Class                      | 1     |
|                      |  | Total |
|                      |  | 16.5  |

| 2 <sup>nd</sup> Term |                                |       |
|----------------------|--------------------------------|-------|
| FSDT1040             | Advanced Culinary Fundamentals | 3     |
| FSDT1050             | Baking and Pastry Fundamentals | 2     |
| FSDT1060             | Artistry and Adv. Cake Design  | 2     |
| FSDT1117             | Service Practicum              | 2     |
| FSDT1130             | Food Service Mgmt              | 3     |
| FSDT1350             | Basic Nutrition                | 3     |
|                      |                                | Total |
|                      |                                | 15    |

| 3 <sup>rd</sup> Term |   |       |
|----------------------|---|-------|
| FSDT1524             | Artisan Breads – 1 <sup>st</sup> 8 week | 1     |
| FSDT1701             | B/P Rest. Prep Class                    | 2.5   |
| FSDT2010             | Menu Writing, Equipment and Layout      | 2     |
| FSDT2020             | FOM                                     | 4     |
| FSDT2030             | Adv. Baking and Pastry                  | 2     |
| FSDT2510             | Pastry Design – 2 <sup>nd</sup> 8 week  | 1     |
| MISC                 | Gen Ed Requirement                      | 3     |
|                      |   | Total |
|                      |   | 15.5  |

| 4 <sup>th</sup> Term |   |       |
|----------------------|---|-------|
| FSDT2060             | Banquet and Buffet                          | 3.5   |
| FSDT2080             | Seminar and Proficiency Exam – 8 week class | 1     |
| FSDT2226             | Culinary Nutrition – 8 week class           | 1     |
| FSDT2701             | Rest. Ala Carte                             | 4     |
| FSDT2900/01          | Coop/Intern                                 | 1     |
| MISC                 | 2 Gen Ed Class                              | 6     |
|                      |   | Total |
|                      |   | 16.5  |

➤ These are the General Education Requirements which you will have to take in order to complete your degree. One class from each area below. No two classes from the same area.

Oral Communications: SPCH 1090, 1110 or 2810                      3

Written Communications: ENGL 1010, or 1110                      3

Science: FSDT 1350 Basic Nutrition                                      3

Business: BSAD 1010 Microsoft Applications I                      3

Plus one class from one of the three areas below, that fit requirements with SCC, need approval from advisor:

Mathematics, Social Science or Humanities                              3

