

# Baking and Pastry Arts \*\*\*\*\* Effective Fall 2011\*\*\*\*\*

Certificate # 1321

Business, Hospitality, and Tourism (BHT)

NAME: \_\_\_\_\_ Advisor: \_\_\_\_\_

## Developmental Courses as determined through College Placement Testing:

Please note: 0-level courses do not transfer and do not count toward graduation requirements; however, they are required to enter college level courses.

Any ENGL ESL classes\*     ENGL 002\*     ENGL 050\*     \*\*     MATH 020\*  
 ENGL 001\*     ENGL 003\*     ENGL 051\*     MATH 010\*     MATH 051\*

**\*\* (Placement below Math 010 options: study and successfully retest- College fees apply; Take HD 107/retake math placement test (no fee for retest) and successfully place MATH 010 or higher)**

### Requirements:

#### First Semester (Fall)

COURSE	DESCRIPTION	PRE or CO-REQUISITE	CREDITS
<input type="checkbox"/> BAKE 101	Baking I* <sup>1</sup>	Pre/Co: HRIM 113	4
<input type="checkbox"/> ENGL 106	Written Business Communication	Pre: ENGL 051 & ENGL 003 with C or higher	3
<input type="checkbox"/> HRIM 102	Hospitality Math	Pre: MATH 010	2
<input type="checkbox"/> HRIM 113	Sanitation and Safety		<u>2</u>
<b>Total Credits</b>			<b>11</b>

#### Second Semester (Spring)

<input type="checkbox"/> BAKE 111	Pastry Arts I*	Pre: BAKE 101 Co: HRIM 113	4
<input type="checkbox"/> CIS 105	Introduction to Software for Business	Pre: ENGL 003 C or higher and ENGL 051 C or higher	3
<input type="checkbox"/> MKTG 205	Visual Merchandising		3
<input type="checkbox"/> MGMT 121	Small Business Development		<u>3</u>
<b>Total Credits</b>			<b>13</b>

#### Third Semester (Summer)

<input type="checkbox"/> BAKE 103	Baking II*	Pre: BAKE 101	2
<input type="checkbox"/> BAKE 113	Pastry Arts II*	Pre: BAKE 111	2
<input type="checkbox"/> BAKE 291	Baking/Pastry Arts Internship <sup>2</sup>	Pre: BAKE 111	3
<b>Total Credits</b>			<b>7</b>
<b>Total Program Credits</b>			<b>31</b>

### Advising Comments

<sup>1</sup>In order to register for BAKE 101, students must meet with Michele Kieff. To make an appointment, please call 717-780-3248.

<sup>2</sup>Starting Fall 2012, BAKE 291 will only be offered in the fall.

\* Indicates this course requires a grade of "C" or better.

The Baking & Pastry Arts program is designed to allow students to move through all areas of the bakeshop. Graduates of this program find employment as retail and wholesale bakers, pastry cooks, and assistants.

MKTG 205 is offered spring only.

**Contacts:** Michele Kieff [mckieff@hacc.edu](mailto:mckieff@hacc.edu); Lebanon: Ann Burris [amburris@hacc.edu](mailto:amburris@hacc.edu); Lancaster: Jennifer Alleman [jlallema@hacc.edu](mailto:jlallema@hacc.edu); Gettysburg: Mary Arnold [mfarnold@hacc.edu](mailto:mfarnold@hacc.edu); York: Janet Rich [jerich@hacc.edu](mailto:jerich@hacc.edu)

Students are encouraged to see their advisor to develop and review their individual educational plans.

For more information – visit our web site at <http://www.hacc.edu/AcademicDepartments/HospitalityandTourism/Baking-and-Pastry-Arts.cfm>  
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