

# PASTRY ARTS ASSOCIATE IN SCIENCE AND CERTIFICATE OF ACHIEVEMENT



## Associate Degree Major Requirements

Code	Title	Units
CA-160	Banquet Service Production	3
CA-165	Sanitation for Food Service	1
CA-169	Essential Skills for Culinary Arts	3
CA-171	Intermediate Culinary Skills	3
CA-174	Principles of Baking and Pastry Making	3
CA-176	Advanced Baking and Pastry Arts	3
CA-177	Commercial Baking	3
CA-180	Advanced Food Preparation for Fine Dining	3
CA-183	Pastry Skills in Bread Baking	3
CA-184	Pastry Skills in Chocolate Preparation	3
CA-185	Sugar Work, Petit Fours, and Specialty Pastries	3
CA-186	Pastry Skills in Cake Decorating	3
CA-280	Culinary Career Preparation	1
CA-281	Work Experience in Culinary Arts	2
CA-282	Advanced Work Experience in Culinary Arts	2
Select one of the following:		3
CA-164	International Cooking	
CA-167	Wines of the World	
CA-175	Healthy Lifestyle Cuisine	
CA-178	Garde Manger	
NUTR-155	Introduction to Nutrition	
<b>Total Units</b>		<b>42</b>

Plus General Education (<https://catalog.gcccd.edu/grossmont/admission-information/general-education-transfer/>) and Elective Requirements

## Certificate of Achievement

Any student who chooses to complete only the requirements listed above for the major qualifies for the Certificate of Achievement in Pastry Arts. An official request must be filed with the Admissions and Records Office prior to the deadline as stated in the Academic Calendar.