Baking & Pastry Arts
ASSOCIATE OF ARTS — 90 CREDITS

CL102
Introduction to Baking & Pastry Techniques

CL103
Sustainable Purchasing & Controlling Costs

CL106
Fundamentals of Classical Techniques

CL118
Foundations of Classical Techniques

CL117
Latin Cuisine

CL128
American Regional Cuisine

CL215
Management by Menu

CL220
Food & Beverage Operations Management

CL244
European Cakes & Tortes

CL246
Advanced Patisserie & Display Cakes

CL249
Artisan Breads

CL210
Management, Supervision & Career Development

CL231
A La Carte

CL237
Capstone/Portfolio

CL247
Chocolates, Confections & Centerpieces

EN101
English I

MT113
Ideas of Mathematics

SC104
Nutrition

COM105
Public Speaking

Humanities Elective

Social Science Elective

Please visit our Student Consumer Information page to find the average time to completion for the associate degree available in this program at this location. The data is available at the following URL: http://www.artinstitutes.edu/charleston/student-consumer-information/overview.aspx

See ge.artinstitutes.edu/programoffering/395 for program duration, tuition, fees, and other costs, median debt, alumni data, relevant success, and other important info.

STUDENT CONSUMER INFORMATION:
http://www.artinstitutes.edu/charleston/student-consumer-information/overview.aspx

This is a sample schedule only. Schedule subject to change without notice at the discretion of the school. 05/2015

The Art Institute of Charleston is a branch campus of The Art Institute of Atlanta. The Art Institute of Atlanta is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award associate and baccalaureate degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097 or call 404.679.4500 for questions about the accreditation of The Art Institute of Atlanta.

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Baking & Pastry Arts (AA)

COURSE DESCRIPTIONS

CL102 INTRODUCTION TO BAKING & PASTRY TECHNIQUES
This course is a combination of theory, laboratory, demonstration, and hands-on production to provide an introduction to baking and pastry techniques for use in a commercial kitchen. Special focus is placed on the study of ingredients, product identification, and weight and measures. Students also gain exposure to commercial kitchen equipment. Instruction is provided on the preparation of yeast-raised dough mixing methods, roll-in doughs, pie doughs, basic cake mixing methods, fillings, iced, pastry creams, and creaming techniques. Students must pass a practical exam. Prerequisite: CL106, CL118
 Credits: 2

CL116 FUNDAMENTALS OF CLASSICAL TECHNIQUES
The fundamental concepts, skills, and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lecture teaches organization skills in the kitchen and work coordination, while lab experience involves the technique of stocks, sauces, vegetable cookery, starch cookery, proteins, and the cooking of fish, poultry, and meats. The concepts of mise-en-place, time, temperature, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized. Prerequisite: CL106, CL118
 Credits: 6

CL210 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT
With a focus on managing people from the hospitality supervisor's viewpoint, this course emphasizes techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the foodservice operation. Emphasis is placed on students' assessment of their own marketable skills, developing a network of contacts, generating interest, writing cover letters and resumes, preparing for an employment interview, developing a professional appearance, and follow-up skills. Prerequisite: None
 Credits: 4

CL211 INTRODUCTION TO ARTISAN BREADS
This course provides the information, tools and instruction to gain proficiency in the preparation of a variety of artisan breads. Emphasis will be placed on production deadlines with quality products. Prerequisite: Approval of Academic Director
 Credits: 4

CL213 MANAGEMENT BY MENU
This course prepares future foodservice managers by giving a clear picture of the important role menu planning plays within an operation. It covers topics ranging from menu development, pricing, and evaluation to facilities design and equipment selection. Students benefit from learning to develop high-quality menus. The course's focus is on the preparation of a menu with the emphasis on food and operation, not only as a planning tool but also as source of operational information and a merchandising method for reaching patrons. Prerequisite: CL118
 Credits: 4

CL217 FOUNDATIONS OF FRENCH CHEMISTRY
This course covers the fundamental concepts, skills, and techniques as applied to baking and pastry techniques. Special focus is placed on the study of ingredients, product identification, and weight and measures. Students also gain exposure to commercial kitchen equipment. Instruction is provided on the preparation of yeast-raised dough mixing methods, roll-in doughs, pie doughs, basic cake mixing methods, fillings, iced, pastry creams, and creaming techniques. Students must pass a practical exam. Prerequisite: CL106, CL118
 Credits: 2

CL218 AMERICAN REGIONAL CUISINE
This course emphasizes techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the foodservice operation. Emphasis is placed on students' assessment of their own marketable skills, developing a network of contacts, generating interest, writing cover letters and resumes, preparing for an employment interview, developing a professional appearance, and follow-up skills. Prerequisite: None
 Credits: 4

CL220 AMERICAN REGIONAL CUISINE
This course teaches organization skills in the kitchen and work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. This class must be taken concurrently with CL106. The two classes are a combination of lecture and lab experience. Co-requisite: CL106, or Approval of Academic Director
 Credits: 2

CL221 FUNDAMENTALS OF MEAT AND VEGETABLE COOKERY
This course introduces the student to the À La Carte kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. This class must be taken concurrently with CL106. The two classes are a combination of lecture and lab experience. Co-requisite: CL106, or Approval of Academic Director
 Credits: 2

CL223 MANAGEMENT AND OPERATION OF SPECIAL DIET KITCHENS
This course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. This course will survey the world's leading wines classified by type, as well as other bottled beverages. Topics covered include the management and training of servers, product knowledge, the income statement, job descriptions, sales forecasting and cost control. The students will produce a complete dining room and bar operation manual. This project should be saved on diskette or jump drive, as it will be used during Captive for the development of a business plan. Prerequisite: None
 Credits: 4

CL226 MANUFACTURING, OPERATIONS & QUALITY CONTROL
This course covers the production of breads, rolls, doughnuts, and bagels, as well as sandwich breads. Emphasis is placed on the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. This course introduces the student to the À La Carte kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. This class must be taken concurrently with CL106. The two classes are a combination of lecture and lab experience. Co-requisite: CL106, or Approval of Academic Director
 Credits: 2

CL227 MANAGEMENT AND OPERATION OF ALCOHOLIC BEVERAGE SERVICE
This course addresses the management and operation of alcoholic beverage service facilities. The concepts of mise-en-place, time, temperature, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized. Prerequisite: CL106, CL118
 Credits: 6

CL228 MANAGEMENT AND OPERATIONS OF THE FOOD SERVICE BUSINESS
This course introduces the student to the À La Carte kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. This class must be taken concurrently with CL106. The two classes are a combination of lecture and lab experience. Co-requisite: CL106, or Approval of Academic Director
 Credits: 2

CL231 ADVANCED PATISSERIE & DISPLAY CAKES
This course introduces students to the À La Carte kitchen. Emphasis is on "À La minute" method of food preparation, plus dining room service standards, industry terminology, correct application of culinary skills, plate presentation, organization, and timing. Students will be introduced to the decorative concepts and techniques used in forming simple centerpieces. The focus is placed on students' assessment of their own marketable skills, developing a network of contacts, generating interest, writing cover letters and resumes, preparing for an employment interview, developing a professional appearance, and follow-up skills. Prerequisite: None
 Credits: 4

CL232 ADVANCED PATISSERIE & DISPLAY CAKES
This course introduces students to the À La Carte kitchen. Emphasis is on "À La minute" method of food preparation, plus dining room service standards, industry terminology, correct application of culinary skills, plate presentation, organization, and timing. Students will be introduced to the decorative concepts and techniques used in forming simple centerpieces. The focus is placed on students' assessment of their own marketable skills, developing a network of contacts, generating interest, writing cover letters and resumes, preparing for an employment interview, developing a professional appearance, and follow-up skills. Prerequisite: None
 Credits: 4

CL233 MANAGEMENT AND OPERATION OF THE FOOD SERVICE BUSINESS
This course introduces the student to the À La Carte kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. This class must be taken concurrently with CL106. The two classes are a combination of lecture and lab experience. Co-requisite: CL106, or Approval of Academic Director
 Credits: 2

CL234 ARTISAN BREADS
This course provides the information, tools and instruction to gain proficiency in the preparation of a variety of artisan breads. Emphasis will be placed on production deadlines with quality products. Students will focus on traditional fermentation methods, as well as the science of the ingredients. Students gain assembly speed and increased proficiency in meeting production deadlines with quality products. Prerequisite: CL102, CL106, CL118
 Credits: 4

Course descriptions describe the learning opportunities that are provided through the classroom and coursework. It is each student’s responsibility to participate in the activities that will lead to successfully meeting the learning outcomes.

GENERAL EDUCATION REQUIREMENTS (4 CREDITS)*

COM105 PUBLIC SPEAKING
ENGL101 ENGLISH 1
SCI104 NUTRITION
MT113 IDEAS OF MATHEMATICS

HUMANKINDS ELECTIVE

SOCIAL SCIENCE ELECTIVE

*Course descriptions for elective and general education courses can be referenced in the catalog.