

# PROGRAMS

## BAKING AND PASTRY ARTS

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This Baking and Pastry Arts Curriculum is designed to provide students with the skills and knowledge required for employment in the baking/pastry industry, including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries, and/or further academic studies.

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		Course Hours Per Week		Semester Hours
BPA -120	Petit Fours & Pastries	1	4	3
BPA -210	Cake Design & Decorating	1	4	3
BPA -250	Dessert/Bread Production	1	8	5
MAT***	MA T-110 or higher	2-3	2	3-4
WBL***	WBL-111 or take WBL-132 in SPRING	0	0-10	1-0
	Credit Hours	5-6	18-28	15

## Fifth Semester (Spring)

BPA -220	Confection Artistry	1	4	3
BPA -260	Pastry & Baking Marketing	2	2	3
CUL-120	Purchasing	2	0	2
HRM-245	Human Resource Mgmt-Hosp	3	0	3
WBL***	WBL-131 (if WBL-111 taken) or WBL-132	0	10-20	1-2
***	Humanities/Fine Arts Elective	3	0	3
	Credit Hours	11	16-26	15-16
Total Required Minimum Semester Hours Credit				70

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