

Pastry Arts

Career Studies Certificate

Purpose: The Pastry Arts program is intended to develop knowledge and skills in modern and classical pastry and baking techniques and products. The curriculum provides technical education in baking, pastry production, confections and artistic product presentation and leads to employment in a variety of culinary and retail career paths.

Occupational Objectives: The Pastry Arts Career Studies Certificate prepares graduates to enter the following positions: Baker, Pastry Sous Chef, and Pastry Chef.

Admission Requirements: General college curricular admission

Program Notes: Students must demonstrate college level proficiency in reading and writing. Proficiency may be demonstrated by the following:

1. Submission of official college transcripts that record completion of a college level composition course, or
2. Submission of SAT or ACT scores, taken within the past five years, at the following levels:
 - ACT Verbal 19
 - SAT Verbal 480 (taken on or after April 1, 1995)
 - SAT Critical Reading 480 (taken on or after March 1, 2005) , or
3. Successful completion of the COMPASS English placement test for ENG 111, with a satisfactory score on the reading test. Students with deficiencies in reading or writing may require developmental studies to be commenced during their first semester of enrollment, and completed sequentially every subsequent semester until all developmental requirements are satisfied.

In addition to the general college curricular admission requirements, students must also meet one or more of the following criteria to enter this program: (1) completion of HRI 128 at a Virginia community college, (2) American Culinary Federation (ACF) Certification, (3) a minimum of three years work experience in a bakery or pastry kitchen or in a related field, (4) completion of a Culinary Arts certificate or degree program from an accredited college or university, (5) permission of the program head.

Students who earn a final grade lower than "C" in any HRI course must obtain permission from their advisor to continue the major in Pastry Arts. Students will normally be required to repeat courses in their major when grades lower than "C" are earned. Exceptions must be approved in writing by the program head.

The recommended 2-semester sequence can be viewed at <http://www.reynolds.edu/hospitality/pastryartssequence.htm>.

Faculty provide one-on-one advising to enhance student success. Students pursuing this certificate must schedule and complete an entry interview with their faculty advisor. Once enrolled, students must meet with their advisor every semester to

review their scheduling strategy and status toward graduation.

The competency-based nature of the curriculum allows students with previous educational studies or training experience to be evaluated for advanced standing. Students who believe they are eligible for such consideration are required to meet with their advisor to discuss eligibility for evaluation and possible advanced standing.

CURRICULUM				
COURSE	TITLE	LEC. HRS.	LAB. HRS.	CRS. CRE.
___ __ ¹	General Education Elective	3	0	3
HRI 280 ²	Principles of Advanced Baking and Pastry	2	3	3
HRI 281 ²	Artisan Breads	2	3	3
HRI 283 ²	Custards and Crèmes	2	3	3
TOTAL		9	9	12
HRI 282 ²	European Tortes and Cakes	2	3	3
HRI 284 ²	Specialty, Spa, and Plated Desserts	2	3	3
HRI 285 ²	Chocolate and Sugar Arts	2	3	3
HRI 286 ²	Wedding and Specialty Cakes	2	3	3
TOTAL		8	12	12
Total Minimum Credits for Career Studies Certificate in Pastry Arts		17	21	24
<p>¹A list of approved general education electives (humanities/fine arts, social/behavioral sciences, mathematics, science, and personal wellness) is provided in the General Education section of the catalog under Curriculum Planning and Design. Students may also take ENG 111 to satisfy this requirement.</p> <p>²Students enrolled in HRI classes involving food laboratory usage will be allowed in laboratories only when wearing the required uniforms. Uniform specifications may be obtained at www.reynolds.edu/hospitality/uniforms.htm or from program faculty.</p>				