

**Associate in Applied Science (AAS)  
Culinary Arts**

**Baking & Pastry Option, 2017-18**  
Degree Plan & Recommended Sequence

**General Information**

- The 90 credit hour AAS program requires a minimum 2.0 GPA for graduation.
- Developmental coursework may be required in addition to the courses required for this degree.
- This program of study includes special program fees beyond current tuition and college fees.
- Students considering transferring to a four year institution after graduation should consult an advisor for proper general education course selection.
- Refer to the current OSUIT University Catalog for the official degree plan.

**School Mission**



**“To educate students to become nationally competitive chefs and food service managers”**

**Baking & Pastry Option**

**Specific Information**

- The baking option includes 50 credit hours of common core culinary coursework.
- The option includes 18 credit hours of specialized coursework and training in topics related to baking & pastry arts.
- The baking option is designed to prepare students for specialized work in the pastry and baking areas of the food service industry.
- Students receive core fundamental culinary training and skills.

**Term 1 (14 hours)**

- CUA 1135** Skill Development I
- CUA 1145** Skill Development II (P)
- CUA 1151** Food Safety (O)
- CUA 1102** Culinary Theory (O)
- GTGE 1111** College Cornerstone

**Term 2 (18 hours)**

- CUA 2415** Garde Manger (P)
- CUA 2552** Controlling Foodservice Costs (O)
- CUA 1375** Bread & Pastry Production (P)
- CUA 2123** Advanced Baking
- CS 1013** Computer Literacy (G)

**Term 3 (16 hours)**

- CUA 1294** Breakfast Cookery
- ENGL 1033** Technical Writing I (G)(O) or **ENGL 1113** Freshman Composition I (G)(O)
- HIST 1483** US History to 1865 (G)(O) or **HIST 1493** US History since 1865 (G)(O)
- MATH 1513** College Algebra (G)(O) or **MATH 2003** Business Mathematics (G)(O)
- PHIL 1213** Ethics (G)(O)

**Term 4 (16 hours)**

- CUA 2163** Tortes & Gateaux
- CUA 1415** Dining Room Operations
- CUA 1162** Hospitality Human Resources Management (O)
- ENGL 2033** Technical Writing II (G) (O) or **ENGL 1213** Freshman Composition II (G)(O)(P)
- SPCH 1113** Intro. to Speech Communications (G)(O) or **SPCH 2313** Small Group Communications (G)(O)

**Term 5 (14 hours)**

- CUA 2315** Restaurant Cookery (P)
- CUA 2153** Cake Decorating
- POLS 1113** Government (G)(O)
- CUA 2183** Showpieces
- CUA 2253** Artisan Breads

**Term 6 (12 hours)**

- CUA 2633** Culinary Arts Capstone - Baking & Pastry (P)
- CUA 2809** Culinary Arts Internship (P)

**(P)** pre-requisite(s) required **(O)** available in online format **(G)** general education course requirement  
For more detailed information, please contact the School of Culinary Arts at 918-293-5030 or visit [osuit.edu/culinary](http://osuit.edu/culinary).