

# PASTRY ARTS (PAS)

All CUL, HOS, and PAS courses numbered 100 and above may be applied to the major field and elective requirement for the Associate in Arts and Associate in Science degrees.

## **PAS 101 Baking Fundamentals I (4) 1,6**

Theory and technique of introductory baking skills needed in the culinary/baking field. Included will be basic concepts, units of measure, tools and ingredients. Discussions/demonstrations to include quick breads, beginning yeast breads, choux paste, pies, baked custards and tarts. (1.2) Proficiency Credit: Available (2 HTSIE)(3 C) (2HTSIE) Pass/No Credit Available.

**In-District Tuition/Fees:** \$752 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria. Math: Grade of C or better in MTH 90, or satisfaction of other placement criteria.

**Semester(s) Offered:** Fall and Spring

## **PAS 104 Yeast Bread (6) 2,8**

This specialized course will provide students with the intensified production of yeast products. The experience will include reading and interpreting yeast formulas, ingredient selection and theory behind yeast dough production. Specialty breads, Viennoiserie, Artisan, dough sculpture and regional products will be produced and discussed. (1.2) Proficiency Credit Not Available Pass/No Credit Available.

**In-District Tuition/Fees:** \$1028 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria. Math: Grade of C or better in MTH 090 or satisfaction of other placement criteria.

**Semester(s) Offered:** Fall and Spring

## **PAS 110 Baking Fundamentals II (6) 2,8**

This course is a continuation of PAS 101 with an introduction to more elaborate baking and pastry products with an emphasis on perfecting the bakers' techniques and production skills. Focusing work on petit fours sec, mousse, cookies, puff pastry, beginning cake baking and decoration will also be covered. (1.2) Proficiency Credit Available (2 HTIES) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$1028 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 101.

**Semester(s) Offered:** Fall and Spring

## **PAS 114 Cake Decorating (4) 1,6**

This course will explore building and embellishment techniques unique to special occasion cakes including celebration, sculpted, and wedding cakes. Students will have hands-on experience in planning, building, sculpting, coating, and embellishing celebration and multi-tiered cakes using buttercream, fondant, and gumpaste. This topic has many creative applications and additional skills can be applied if a student repeats the course. Proficiency Credit: Not Available Pass/No Credit: Not Available.

**In-District Tuition/Fees:** \$652 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria.

**Semester(s) Offered:** Varies

## **PAS 202 Patisserie & Confections I (6) 2,8**

Introduction to European and advanced pastries and tortes with an emphasis on European cake assembly and decorating techniques. Low-fat cakes, European buttercreams, Bavarians and Charlottes, ganache, chocolate pipings, and confectionery production will all be covered in this course. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$1028 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 110.

**Semester(s) Offered:** Fall and Spring

## **PAS 204 Decorative Pastry (6) 2,8**

This course deals exclusively with centerpiece and artistic displays. Sugar pulling, sugar casting, chocolate centerpieces, chocolate boxes, marzipan, pastillage, and gumpaste will be taught through hands-on production. This course is repeatable 3 times. (1.2) Proficiency Credit Not Available Pass/No Credit Available.

**In-District Tuition/Fees:** \$1028 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria.

**Semester(s) Offered:** Varies

**PAS 205 Pastry Internship (3) 0,0**

This course is designed to give the student valuable hands-on experience by entering into a partnership with industry. The internship agreement will last for 240 hours. Under the supervision of a faculty member and designated employer, the student will participate in the day-to-day operations of the selected food service site. During the internship period, the student will be responsible for preparing three term papers relating to the specific operation, documented completion of hard and soft skills developed between the instructor and student and pastry portfolio. Upon completion of this course, the student's performance will be evaluated by the employer. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$414 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 202 or consent of instructor.

**Semester(s) Offered:** Fall, Spring and Summer

**PAS 220 Bakery Operations (3) 0,9**

Students will gain experience in production, customer service, and bakery operations. Items produced in this class will be utilized in Spartan Terrace Restaurant, Events, and Spartan To-Go retail outlet. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$514 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 202 or consent of instructor.

**Semester(s) Offered:** Fall and Spring

**PAS 280 Patisserie & Confections II (6) 2,8**

This course is a continuation of PAS 202 with emphasis on entremets, ice cream and sorbets, plated dessert presentation, formulating ganaches and working with colored cocoa butters. (1.2) Proficiency Credit Not Available Pass/No Credit Available.

**In-District Tuition/Fees:** \$1028 (effective 2025/26 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** (1) Grade of C or better in PAS 202; and (2) Grade of C or better in CUL 106 or concurrent enrollment in CUL 106; and (3) Grade of C or better in HOS 212 or concurrent enrollment in HOS 212; or (4) Consent of instructor.

**Semester(s) Offered:** Fall and Spring