

# PASTRY (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:** \$728 (effective 2022/23 academic year)

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

**Prerequisite:** Grade of C or better in RDG-091 or LTC-099, or satisfaction of other placement criteria. Grade of C or better in MTH-90, or satisfaction of other placement criteria. Grade of C or better in CUL-106 or concurrent enrollment in CUL-106.

**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:** \$992 (effective 2022/23 academic year)

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

**Prerequisite:** Grade of C or better in PAS 100 or CUL 100 or HOS 100 and CUL 106 or concurrent enrollment in HOS 100 and CUL 106

**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, crepes, 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:** \$992 (effective 2022/23 academic year)

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

**Prerequisite:** Grade of C or better in CUL-106, PAS -101 and HOS-212 or concurrent enrollment in HOS- 212.

**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, ganache, fondant, and gumpaste. This topic has many creative applications and additional skills can be applied if a student repeats the course. Proficiency Credit: Pass/No Credit: Not Available.

**In-District Tuition/Fees:** \$628 (effective 2022/23 academic year)

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

**Prerequisite:** Prerequisite: Grade of C or better in CUL 106.

**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:** \$992 (effective 2022/23 academic year)

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

**Prerequisite:** Grade of C or better in PAS 180 or 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, rolled fondant, pastillage, gumpaste and wedding cakes will be taught through hands-on production. (1.2) Proficiency Credit Not Available Pass/No Credit Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 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:** Spring

## PAS 205 Pastry Internship (4) 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 320 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:** \$528 (effective 2022/23 academic year)

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

**Prerequisite:** Grade of C or better in PAS 110 or PAS 202

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

## PAS 220 Customer Service Operations (2) 0,6

Pastry students will gain the experience of customer service as they prepare, display and present both savory and pastry products for the on campus retail store. Students will practice the skills of customer interactions and service, controlling inventory, as well as perform moderate quantity production. Students will rotate through 3 different assigned areas during this course to gain valuable service operations skills. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$364 (effective 2022/23 academic year)

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

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

**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:** \$992 (effective 2022/23 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