

# 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    |

### [View Catalog Archives](#)

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