

**ASSOCIATE IN APPLIED SCIENCE DEGREE:  
BAKING/PASTRY SPECIALIZATION  
(Suggested Occupational Plan)**

		Lec.	Lab	Sem. Hrs.	Clock Hours
<b>FIRST SEMESTER</b>					
CHEF 1301.	Basic Food Preparation.....	2	3	3	80
CHEF 1305.	Sanitation and Safety .....	3	0	3	48
RSTO 1313.	Hospitality Supervision .....	3	0	3	48
POFT 1321.	Business Math.....	3	0	3	48
PSTR 1301.	Fundamentals of Baking .....	2	3	3	80
<b>SECOND SEMESTER</b>					
RSTO 1325.	Purchasing for Hospitality Operations .....	3	0	3	48
CHEF 1380.	Cooperative Education I - Culinary Arts/Chef Training.....	1	20	3	336
PSTR 1310.	Pies, Tarts, Teacakes, and Cookies .....	2	3	3	80
PSTR 1305.	Breads and Rolls.....	2	3	3	80
IFWA 1318.	Nutrition for the Food Service Professional.....	3	0	3	48
<b>THIRD SEMESTER</b>					
IFWA 1427.	Food Preparation II .....	2	6	4	128
CHEF 2380.	Cooperative Education II - Culinary Arts/Chef Training.....	1	20	3	336
PSTR 1306.	Cake Decorating I.....	2	3	3	80
PSTR 2331.	Advanced Pastry Shop .....	2	3	3	80
<b>ENGL 1301.</b>	<b>Composition I .....</b>	<b>3</b>	<b>1</b>	<b>3</b>	<b>64</b>
<b>FOURTH SEMESTER</b>					
	Pastry Elective (PSTR 1391 or PSTR 2307).....	2	3	3	80
	<b>Mathematics or Natural Science Elective .....</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
PSTR 1442.	Quantity Bakeshop Production.....	3	3	4	96
PSTR 1440.	Plated Desserts (Capstone).....	3	3	4	96
<b>FIFTH SEMESTER</b>					
	<b>Humanities/Visual or Performing Arts Elective .....</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
	<b>Social/Behavioral Science Elective .....</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
	<b>Speech Elective .....</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
RSTO 1301.	Beverage Management .....	3	0	3	48
Total Semester Hours for Associate Degree				72	

Courses in **bold type** meet General Education requirements for Del Mar College Associate in Applied Science degrees.

Hospitality electives may be chosen from CHEF, HAMG, PSTR, and RSTO course prefixes.

Total hours for AAS Degree are exclusive of developmental and noncredit college courses.