

**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
PSTR 1301.	Fundamentals of Baking.....	2	3	3	80
<b>SECOND SEMESTER</b>					
RSTO 1325.	Purchasing for Hospitality Operations.....	3	0	3	48
PSTR 1310.	Pies, Tarts, Teacakes and Cookies.....	2	3	3	80
PSTR 2431.	Advanced Pastry Shop .....	3	3	4	96
IFWA 1318.	Nutrition for the Food Service Professional.	3	0	3	48
<b>THIRD SEMESTER</b>					
IFWA 1427.	Food Preparation II (Capstone) .....	2	6	4	128
PSTR 1305.	Breads and Rolls .....	2	3	3	80
CHEF 1380.	Cooperative Education - Culinary Arts/Chef Training.....	1	20	3336	PSTR
<b>ENGL 1301.</b>	<b>Composition I .....</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>FOURTH SEMESTER</b>					
PSTR 1306.	Cake Decorating I.....	2	3	3	80
Pastry Elective*	.....	2	3	3	80
PSTR 1440.	Plated Desserts (Capstone).....	3	3	4	96
<b>Mathematics OR Life and Physical Sciences Core Elective ...</b>		<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>FIFTH SEMESTER</b>					
<b>Creative Arts OR Language, Philosophy, and Culture Core Elective .....</b>		<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>Social and Behavioral Science Core Elective .....</b>		<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>Communications (SPCH) Core Elective.....</b>		<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
Total Semester Hours for Associate Degree			60		

\* Choose from PSTR 2301, PSTR 2307 or PSTR 2391

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