



#### **AOS DEGREE – CODE #0423**

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There's never been greater demand for skilled bakers. Our program will prepare you for this exciting field with 1,350 hours of hands-on production experience, of which approximately 80 percent is concentrated in bakery training. The major includes detailed instruction in methods, ingredients, measurements, controls, equipment, and merchandising. And the production for breakfast, lunch, and dinner requirements is built into one daily schedule.

#### **ADVANTAGES**

- Students may earn the manager servsafe certification from the Educational Foundation of the National Restaurant Association as part of the program.
- Graduates have the option of applying for readmission into a dual-degree program whereby they may obtain a second degree in culinary arts in one additional year.

#### **DIRECT ENTRY INTO BACCALAUREATE DEGREE PROGRAM**

Alfred State culinary arts: baking, production and management graduates may enter directly into the technology management BBA degree program. Graduates who have credit for freshman composition, statistics, literature, history, and speech may complete the BBA program in two additional years; others may complete the BBA program in two-and-one-half years.

#### **OCCUPATIONAL OPPORTUNITIES**

- Baker
- Caterer
- Pastry chef
- Sales representative
- Commercial baker and management
- Management
- Product developer
- Entrepreneur

#### **EMPLOYMENT STATISTICS**

Employment and continuing education rate of 100 percent – 57 percent are employed; 43 percent continued their education.

#### **EXPENSES**

In addition to the regular college expenses, the student must purchase decorating tips, a probe thermometer, calculator, uniform package, and uniform laundry service from the Alfred State Campus Store. Uniforms may cost approximately \$360 to \$460. The uniform laundry service is approximately \$60 per semester. It is mandatory that all culinary arts: baking, production and management students have at least a five-meal, meal plan. First-semester textbooks cost approximately \$500, and approximately \$100 each succeeding semester.

#### **RELATED PROGRAMS**

[Culinary Arts](#)

#### **REQUIRED TOOLS/EQUIPMENT**

A list of required tools, equipment, PPE, etc. for the program mentioned above can be found at <http://www.alfredstate.edu/tool-lists>.

A tier 1 laptop computer is required for students entering this degree program. Laptop specifications are available at [www.alfredstate.edu/required-laptops](http://www.alfredstate.edu/required-laptops).

#### **ENTRANCE REQUIREMENTS/RECOMMENDATIONS**

Recommended: Knowledge of basic math, reading, and writing skills.

#### **TECHNICAL STANDARDS**

It is essential that students in this degree program can participate fully and safely, with or without reasonable accommodation, in all classroom and laboratory settings required for completion of the program. Students in this degree program should be able to:

- Function in a safe manner, not placing themselves, faculty, staff, or other students in jeopardy.
- Appropriately and safely use standard laboratory equipment, materials, and instrumentation to include possession of fine motor skills and mobility.
- Make sensory visual and auditory observations during, and interpret data from, all required laboratory assignments.
- Communicate effectively, both orally and in writing.
- Capability to lift 50 pounds of kitchen product or equipment to industry standard counter height
- Ability to professionally manage and cope with work in a high paced and crowded lab environment for several hours a day.

#### **GRADUATION REQUIREMENT**

A student must successfully complete all courses in the prescribed four-semester program and earn a minimum cumulative grade point average of 2.0 in major courses.

#### **OFFICE OF ACCESSIBILITY SERVICES**

Students who believe they need a reasonable accommodation to properly participate in this program may contact Melanie Ryan in the Office of Accessibility Services. This office may be contacted by email at [oas@alfredstate.edu](mailto:oas@alfredstate.edu) or by phone at 607-587-4506. Please keep in mind that some accommodations may take time to implement, so students seeking accommodations are encouraged to contact OAS as early as possible.

**CULINARY ARTS: BAKING, PRODUCTION AND MANAGEMENT - AOS DEGREE**

TYPICAL FOUR-SEMESTER PROGRAM

<b>First</b>			
CULN	1083	Food Safety & Service Training	3
CULN	1153	Baking Foundations	3
CULN	1373	Purchasing & Cost Control	3
CULN	1579	Baking Fundamentals	9
			18
<b>Second</b>			
CULN	2043	Fundamentals of Nutrition	3
CULN	2183	Menu Planning	3
CULN	2273	Baking Techniques & Prep	3
CULN	2489	Baking Preparations	9
			18
<b>Third</b>			
CULN	3253	Beverage & Fermentation	3
CULN	3293	Intl Baking & Cooking Fundamen	3
CULN	3353	Hospitality Supervision	3
CULN	3489	Advanced Pastry Preparation	9
			18
<b>Fourth</b>			
CULN	4043	Advanced Pastry	3
CULN	4253	Hospitality Management	3
CULN	4489	Pastry Capstone	9
CULN	4033	Intro to Food Science & Techno	3
			18