



AOS DEGREE – CODE #0423

Debra Burch, Department Chair and Program Coordinator
Email address: burchda@alfredstate.edu

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 sanitation 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.

ENTRANCE REQUIREMENTS/RECOMMENDATIONS

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

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 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.

TECHNICAL STANDARDS

Applicants in the culinary arts: baking, production and management program must meet the following curriculum requirements:

- Perform all lab functions.
- Work in a high-pace and crowded lab environment for several hours a day.
- Capability to lift 50 pounds.
- Identify degree of product doneness.
- Operate all kitchen equipment, including knives.

GRADUATION REQUIREMENT

A student must successfully complete all courses in the prescribed four-semester program and earn a minimum cumulative index of 2.0, which is equivalent to a "C" average.

CULINARY ARTS: BAKING, PRODUCTION AND MANAGEMENT - AOS DEGREE

TYPICAL FOUR-SEMESTER PROGRAM

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