



The New Hampshire Culinary Institute of WMCC

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Baking and Pastry Arts

The New Hampshire Culinary Institute is proud to offer a two-year Associate in Science degree in Baking and Pastry Arts in addition to its degree in [Culinary Arts](#). The Baking and Pastry Arts degree is designed for those wanting to work specifically in the field of baking. The Baking and Pastry Arts graduates will be trained to work as bakers and pastry chefs in establishments such as bakeries, pastry shops, hotels, restaurants, catering services, commercial bakeries, and product development.

The Baking and Pastry Arts degree is a two-year program with over 80 percent of the lab courses centered on baking and pastry arts. The Baking and Pastry Arts courses cover all areas of baking from basic bread making to advanced artisan breads and cake decorating and design to chocolates and confections. Students are provided an education in a broad expanse of baking and pastry arts that includes baking theory and management courses, over 250 hours of lab work per semester, and externships at approved work sites throughout New England. The Baking and Pastry Arts students will also train in basic food productions to give them a more complete understanding how restaurants and hotels operate.

In the fall of 2008, the New Hampshire Culinary Institute plans on opening its brand new bakery facility doubling the size of its present bakery. If you would like to make Baking and Pastry Arts your career, we have a great program for you at an affordable price.

Students are required to have medical insurance before entering this program. Students must purchase a basic set of professional knives at approximately \$160, as well as three sets of uniforms at approximately \$145. Further information will be mailed to students prior to the start of the semester.

First Year

Fall Semester	Lec	Lab	Cr
CUL111 Soups, Sauces and Basic Techniques	0	3	1
CUL112 Introductory Food Production	0	3	1
CUL113 Hot Food Techniques	0	3	1
CUL114 Pantry	0	3	1
CUL115 Food Theory and Meat Fabrication	3	0	3
CUL116 Food Service Sanitation	3	0	3
ENG120 College Composition			
Humanities Electives	3	0	3
Semester Total	12	12	16

Spring Semester	Lec	Lab	Cr
CUL117 Introduction to Baking	0	3	1
CUL118 Patisserie	0	3	1
CUL121 Baking Theory	3	0	3
CUL123 Table Service and Mixology	3	0	3
CUL126 Cake Decoration and Design	0	3	1
CUL127 Individual Pastries and Plated Desserts	0	3	1
Liberal Arts	3	0	3
Mathematics	3	0	3
Semester Total	12	12	16
First Year Total			32

Summer Semester	Lec	Lab	Cr
CUL230 Bakery and Pastry Arts Internship	0	12	4

Second Year

Fall Semester	Lec	Lab	Cr
CUL216 Menu Analysis and Restaurant Design	3	0	3
CUL231 Advanced Artisan Breads	0	3	1
CUL232 Introduction to Centerpieces	0	3	1
CUL233 Dessert Buffets and Displays	0	3	1

CUL234 Chocolates and Confections	0	3	1
CUL235 Bakery Techniques	0	3	1
CUL236 Advanced Baking Theory	1	0	1
English	3	0	3
Social Science Elective	3	0	3
Semester Total	10	15	15

Spring Semester	Lec	Lab	Cr
CHE112 Nutrition	3	0	3
CUL222 Food Service Management	3	0	3
CUL227 Product Purchasing and Marketing	2	0	2
CUL237 Advanced Cake Decorating and Design	0	3	1
CUL238 Advanced Pastries and Plated Desserts	0	3	1
CUL239 Petit Fours and Mignardise	0	3	1
CUL240 Advanced Bakery Techniques	0	3	1
CUL241 Advanced Pastry Theory	1	0	1
CUL242 Testing and Practical Exam	0	3	1
Liberal Arts Elective	3	0	3
Semester Total	12	15	17
Second Year Degree Total			32
Total for A.S. Degree			68

