

[www.clcillinois.edu/programs/hcm](http://www.clcillinois.edu/programs/hcm)

## A.A.S. PROGRAM OVERVIEW

Business and Social Sciences Division,  
Room T302, (847) 543-2047

**Degree: Associate in Applied Science,  
Baking and Pastry Arts  
Plan 22FK**

The Baking and Pastry Arts program provides students with the knowledge and technical skills needed for employment in the baking and pastry industry. Students can pursue careers as bakers and pastry chefs in bakeries, restaurants, hotels, country clubs, retail stores and catering. Students acquire basic and advanced skills including artisan bread making, European tortes and pastries, chocolate work, frozen desserts, special diets and healthful baking. The program also prepares students for managerial positions in the pastry industry.

To complete an A.A.S., students are **strongly encouraged** to meet with a Student Development Counselor or advisor to identify coursework that will meet degree requirements.

<b>FIRST SEMESTER</b>	<b>18</b>
<b>HCM 110</b> Introduction to Hospitality Industry	3
<b>HCM 113</b> ServSafe: Food Service Sanitation	1
<b>HCM 170</b> Patisserie I	5
<b>AMT 122</b> Business Math <i>or</i>	
<b>MTH 114</b> Applied Mathematics I <i>or</i> higher Math Elective	3
<b>ENG 120</b> Technical Composition I <i>or</i>	
<b>ENG 121</b> English Composition I	3
<b>PSY 121</b> Introduction to Psychology <i>or</i>	
<b>PSY 122</b> Industrial/Organizational Psychology	3
<b>SECOND SEMESTER</b>	<b>17</b>
<b>HCM 172</b> Patisserie II	5
<b>HCM 212</b> Menu Marketing and Management	3
<b>HCM 213</b> Purchasing and Inventory Control	3
<b>HCM 214</b> Hospitality Supervision Baking and Pastry Elective (see list)	3

<b>THIRD SEMESTER</b>	<b>17-18</b>
<b>HCM 173</b> Patisserie III	5
<b>HCM 175</b> Nutrition Baking and Pastry Elective (see list)	3-4
<b>CMM 121</b> Fundamentals of Speech <i>or</i>	
<b>CMM 122</b> Business and Professional Speaking <i>or</i>	
<b>CMM 123</b> Dynamics of Small Group Discussion <i>or</i>	
<b>CMM 128</b> Interviewing Practices Humanities or Fine Arts Elective*	3
<b>FOURTH SEMESTER</b>	<b>15-16</b>
<b>HCM 174</b> Advanced Pastry	5
<b>HCM 273</b> Controlling Hospitality Costs Baking and Pastry Elective (see list)	3-4
<b>HCM 178</b> Special Diets and Healthful Baking	4
<b>Total hours for A.A.S. Degree</b>	<b>67-69</b>

### BAKING AND PASTRY ELECTIVES

Select at least 9-11 hours from the list below:

<b>HCM 176</b> Yeast Breads	3
<b>HCM 177</b> Advanced Yeast Breads	3
<b>HCM 179</b> Cake Decorating	4
<b>HCM 180</b> Chocolate and Confections	3
<b>HCM 181</b> Contemporary Restaurant Desserts	3
<b>HCM 159</b> Culinary Arts Study Abroad	3
<b>HCM 272</b> Culinary and Hospitality Internship	3

## TYPICAL JOBS

- Baker or Bakery Manager at a restaurant, upscale supermarket or gourmet store
- Assistant Pastry Chef
- Pastry Cook
- Assistant Baker
- Pastry Chef
- Chocolatier
- Wholesale Food Sales Associate
- Food Broker
- Food Stylist, Photographer or Journalist
- Culinary Instructor/Program Director
- R&D, Regional or Corporate Chef

## EMPLOYERS

- Independent or chain restaurants
- Hotels
- Destination resorts
- Cruise ships
- Adult living communities
- Corporate and social caterers
- Food brokers and manufacturers
- Bakeries
- Breadshops
- Cafes
- Cake shops
- Baking departments in grocery stores

## GETTING STARTED

For steps on how to apply and register, visit [www.clcillinois.edu/admission](http://www.clcillinois.edu/admission).

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## CERTIFICATE PROGRAMS

### BAKING AND PASTRY ASSISTANT (Certificate) Plan 22FJ

This program prepares students for entry-level employment in bakeshop operations in the food service industry, including bakeries, restaurants, hotels, country clubs, retail stores, catering, institutional foodservice and commercial foodservice operations. The program provides students with an understanding of the varied career choices in the hospitality industry. Students gain a basic level of baking and pastry skills and competence in food safety and sanitation practices. Students learn how to use recipes and prepare a variety of breads and pastries including quick breads, yeast breads, pies, pastries, tarts, custards, mousses, and cakes, as well as plate presentation. Students earn the ServSafe Foodservice Sanitation license as a part of this certificate.

<b>FIRST SEMESTER</b>	<b>9</b>
<b>HCM 110</b> Introduction to Hospitality Industry	3
<b>HCM 113</b> ServSafe: Food Service Sanitation	1
<b>HCM 170</b> Patisserie I	5
<b>SECOND SEMESTER</b>	<b>8</b>
<b>HCM 172</b> Patisserie II	5
<b>HCM 214</b> Hospitality Supervision	3
<b>Total hours for Certificate</b>	<b>17</b>

### PASTRY CHEF ASSISTANT (Certificate) Plan 22FL

This certificate builds on the Baking and Pastry Assistant certificate and provides students with advanced level baking and pastry skills to prepare students for advanced career opportunities in the pastry industry. Students can acquire skills including advanced and artisan bread making, European tortes and pastries, advanced pastries, confectionery, chocolate work, frozen desserts, specialized diets and healthful baking.

<b>FIRST SEMESTER</b>	<b>9</b>
<b>HCM 110</b> Introduction to Hospitality Industry	3
<b>HCM 113</b> ServSafe: Food Service Sanitation	1
<b>HCM 170</b> Patisserie I	5
<b>SECOND SEMESTER</b>	<b>11</b>
<b>HCM 172</b> Patisserie II	5
<b>HCM 214</b> Hospitality Supervision Baking and Pastry Elective (see list)	3
<b>THIRD SEMESTER</b>	<b>11-12</b>
<b>HCM 173</b> Patisserie III Baking and Pastry Elective (see list)	3
Baking and Pastry Elective (see list)	3-4
<b>Total hours for Certificate</b>	<b>31</b>

### BAKING AND PASTRY ELECTIVES

Select at least 9 hours from the list below:

<b>HCM 176</b> Yeast Breads	3
<b>HCM 177</b> Advanced Yeast Breads	3
<b>HCM 178</b> Special Diets and Healthful Baking	4
<b>HCM 179</b> Cake Decorating	4
<b>HCM 180</b> Chocolate and Confections	3
<b>HCM 272</b> Culinary and Hospitality Internship	3

## CONTACT INFO

Grayslake Campus  
19351 W. Washington St.  
Grayslake, IL 60030

### Chef Teresa Novinska

Room T208  
Baking & Pastry Instructor  
Department Co-Chair  
(847) 543-2613  
tnovinska@clcollinois.edu

### Chef William Vena

Room T208  
Culinary Arts Instructor  
Department Co-Chair  
(847) 543-2902  
wvena@clcollinois.edu

Business and Social Sciences  
(847) 543-2047  
businessandsocialsciences@clcollinois.edu