

PROGRAM INFORMATION PACKET

ASSOCIATE OF APPLIED SCIENCE (AAS)
LEVEL II CERTIFICATE
LEVEL I CERTIFICATE: PASTRY ARTS

PASTRY ARTS

HOUSTON COMMUNITY COLLEGE

THE CONSUMER ARTS & SCIENCES CENTER OF EXCELLENCE



Why the HCC Pastry Arts program? p. 3

Industry Accreditations p. 4

Program Learning Objectives p. 5

Program Costs | Duration p. 6

Degree and Certificate Plans p. 7-8

Books and Supplies p. 9

Course Descriptions p. 10-11

Admission Steps p. 12-14

Contact Us | Testing Centers p. 15



WHY HOUSTON COMMUNITY COLLEGE PASTRY ARTS?



With a population that dines out more every week than any other city in America, Houston is known for its food. The city boasts more than 10,000 restaurants - with more opening each day. And, as an exceptionally diverse city, Houston's food scene is equally diverse: More than 70 countries and American regions are represented here. The city is considered to be one of the best food regions in the country. What a great place for an aspiring pastry chef to learn and work!

The Pastry Arts program at HCC is designed to equip graduates with the necessary theoretical knowledge and technical skills to become successful pastry professionals. Through hands-on exposure to various and specialty ingredients and tools, HCC pastry arts students become competent in fundamental of baking, advanced baking techniques, organization and logistics, as well as healthy baking and dietary needs. Coupled with food safety and sanitation, operations and beverage management, HCC's pastry arts courses focus on the professional and management skills necessary to become successful in this dynamic field.

The program offers both certificate and Associate Degree plans, all of which can be completed in less than two years at the most-affordable price in the greater Houston area.

And because the program is accredited by the Southern Association of Colleges and Schools, as well as the American Culinary Federation Education Foundation, graduates can be assured that most, if not all, credits will transfer to a four-year college or university for an advanced degree.

HCC's Pastry Arts program, headquartered in a new, state-of-the-art building at HCC's Central Campus, has an excellent reputation and a long history of successful graduates. It is the best higher-educational choice for aspiring pastry chefs with a passion for baking excellence.

INDUSTRY ACCREDITATION

The HCC Pastry Arts AAS degree is accredited by American Culinary Federation Education Foundation Accrediting Commission.

This prestigious award assures prospective pastry arts students that a program is meeting the highest of standards set for faculty, curriculum and student services.

By meeting this high level of professionalism, all qualified graduates of the Pastry Arts Associate of Applied Science (AAS) degree program at Houston Community College are eligible for their ACF Certified Culinarians (CC) certification. In many professional kitchens, this certification qualifies applicants an automatic increase in starting wages.



ADDITIONAL BENEFITS OF ACF ACCREDITATION TO STUDENTS

Enhances their reputation by meeting the knowledge and skills required for a pastry arts position.

Conveys confidence to employers by successfully achieving a reputable, quality-driven credentials.

Embraces continuing education as a life-long goal for continual improvement and mastery of pastry arts

Upholds the Culinarian's Code of Ethics, including conducting self with honesty, integrity and fairness in providing professional service.

Encourages collaboration with others to cultivate new and innovative culinary techniques and skills.



PROGRAM LEARNING OBJECTIVES (PLOS)

The Pastry Arts AAS program is designed to equip graduates for leadership positions in the food industry. The program provides students with the necessary theoretical knowledge and technical skills to become successful pastry professionals. Students develop competencies in breads, rolls, cake production and decoration, chocolates and confections, contemporary plated desserts and production pastry techniques. Concepts of baking theory and nutrition, food safety and sanitation, bakery service operations, supervision skills, and general education courses focus on professional and management skills development necessary for success in the workplace.

Demonstrate the use of the metric system and baker's percentage.

Select the correct techniques and procedures for preparing various types of baked goods as they apply to formula.

Analyze food and production costs and identify necessary controls to efficiently manage and ensure profitability in a bakery operation.

Design and construct traditional, modern, and special dietary needs pastry products that cater to our community.

PROGRAM COSTS | DURATION

RESIDENCY	AAS	Certificate II	Certificate I
In-District Tuition & Fees	\$5,064	\$2,807	\$1,354
Out-of-District Tuition and Fees	\$10,824	\$5,975	\$2,890
Out-of-State Tuition and Fees	\$13,614	\$7,557	\$3,634
Books & Supplies*	\$500	\$300	\$300

*Includes program-specific textbooks (estimate). NOTE: All prices are approximate and subject to change.

LENGTH OF PROGRAM	AAS	Certificate II	Certificate I
Semester Credit Hours (SCH)	60	41	17
Intended time to complete:*	5 semesters	3 semesters	2 semesters

Spring & Fall semesters = 16 weeks; Summer semester = 5 or 8 weeks

*Assumes FULL-TIME enrollment = 12 to 15 credits per semester



PASTRY ARTS - AAS DEGREE ASSOCIATE OF APPLIED SCIENCE

FIRST YEAR

First Semester (Fall)	CREDITS
EDUC 1300 Learning Framework*	3
ENGL 1301 Composition I	3
PSTR 1301 Fundamentals of Baking	3
PSTR 1310 Pies, Tarts, Teacakes and Cookies	3
CHEF 1205 Sanitation and Safety	2
Semester Total	14

Second Semester (Spring)	
PSTR 1312 Laminated Dough, Pate a Choux, and Donuts	3
PSTR 2301 Chocolates and Confections	3
PSTR 1305 Breads and Rolls	3
PSTR 1306 Cake Decorating I	3
GEOG 1305 Environmental Science	3
Semester Total	15

Third Semester (Summer)	
PSTR 1340 Plated Desserts	3
MATH 1324 Mathematics for Business & Social Sciences	3
PSTR 1343 Bakery Operations and Management	3
Semester Total	9

SECOND YEAR

First Semester (Fall)	
PSTR 2307 Cake Decorating II OR	3
PSTR 2350 Wedding Cakes	3
PSTR 1471 Baking for Special Dietary Needs	4
HAMG 1324 Hospitality Human Resources Management	3
XXXX #3##1 Humanities/Fine Arts Elective	3
Semester Total	13

Second Semester (Spring)	
PSTR 2331 Advanced Pastry Shop	3
PSTR 2370 Supervised Study: Capstone in Baking & Pastry**	3
XXXX #3## Social/Behavioral Sciences/General Elective	3
Semester Total	9

Total minimum credits for the AAS Degree **60**

*Student Success Course

**Capstone - A capstone course is a course designed to provide opportunities for students to integrate knowledge from their core and concentration courses, to gain insight into the meanings of professionalism and professional practice, and to reflect on the norms of a discipline or profession. These courses are companion courses, and should be taken together.

PASTRY ARTS

LEVEL II CERTIFICATE

First Semester

EDUC 1300 Learning Framework*	3
PSTR 1301 Fundamentals of Baking	3
PSTR 1306 Cake Decorating I	3
PSTR 1310 Pies, Tarts, Teacakes, and Cookies	3
CHEF 1205 Sanitation and Safety	2
Semester Total	14

Second Semester

PSTR 1343 Bakery Operations and Management	3
PSTR 1305 Breads and Rolls	3
PSTR 2307 Cake Decorating II OR	
PSTR 2350 Wedding Cakes	3
PSTR 1312 Laminated Dough, Pate a Choux, and Donuts	
HAMG 1324 Hospitality Human Resources Management	3
Semester Total	15

Third Semester

PSTR 2301 Chocolate and Confections	3
PSTR 2331 Advanced Pastry Shop	3
PSTR 1340 Plated Desserts	3
PSTR 2370 Supervised Study: Capstone Study in Baking & Pastry	3
Semester Total	12

Total minimum credits for the Level II Certificate **41**

PASTRY ARTS: BAKER

LEVEL I CERTIFICATE

First Semester

PSTR 1301 Fundamentals of Baking	3
CHEF 1205 Sanitation and Safety	2
Semester Total	5

Second Semester

PSTR 1306 Cake Decorating I	3
PSTR 1305 Breads and Rolls	3
PSTR 1310 Pies, Tarts, Teacakes, and Cookies	3
PSTR Department Approved Elective	3
Semester Total	12

Total minimum credits for the Level I Certificate **17**

BOOKS & SUPPLIES

BOOKS

On Baking, 4th Ed. with Revel Access Code
Pearson, ISBN: 978-0137297450

Opening & Operating a Retail Bakery,
By Rick Crawford WILEY
ISBN: 9781118288436

EBK Introduction to Hospitality, 8th Ed.,
By Walker VST, ISBN: 9780135209851

ServSafe Coursebook with Online
Voucher, 7th Ed., By NRA Pearson
SBN: 978-0134764221

UNIFORMS

Jackets
(White, Long-Sleeved Chef Coats,
2-3 suggested) \$13-\$35 each
Pants (Black work pants) \$31.99
Non-skid shoes
\$45-\$120
(Items available at the HCC Bookstore)

TOOL KIT

Our state-of-the-art labs are equipped with single or two person work stations, and are fully equipped with all the tools you need for all courses.



COURSE DESCRIPTIONS

CHEF 1205 | Sanitation and Safety

Credit: 2 (2 lecture)

A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards. Pre- or Co-Requisite for all lab classes.

PSTR 1301 | Fundamentals of Baking

Credit: 3 (2 lecture, 4 lab)

Fundamentals of baking including dough, quick breads, pies, cakes, cookies, tarts, and doughnuts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products.

PSTR 1305 | Breads and Rolls

Credit: 3 (2 lecture, 4 lab)

Concentration on fundamentals of chemically and yeast-raised breads and rolls. Instruction on commercial preparation of a wide variety of products.

PSTR 1310 | Pies, Tarts, Teacakes and Cookies

Credit: 3 (2 lecture, 4 lab)

Focus on preparation of American- and European-style pie and tart fillings and dough, cookies, teacakes, custard and batters. Instruction in finishing and presentation techniques.

PSTR 1312 | Laminated Dough, Pate a Choux and Donuts

Credit: 3 (2 lecture, 4 lab)

Focus on preparation of laminated doughs to include puff pastry, croissant, and Danish and a variety of pate a choux (eclair paste) products and donuts. Fillings and finishing techniques included.

PSTR 1312 | Bakery Operations & Management

Credit: 3 (3 lecture, 1 lab)

Introduction to management, marketing, supervision and sanitation principles required in retail and wholesale bakery operations. Emphasis on cost control, pricing, computer usage and personnel issues.

PSTR 1306 | Cake Decorating I

Credit: 3 (2 lecture, 3 lab)

Introduction to skills, concepts and techniques of cake decorating.

PSTR 2307 | Cake Decorating II

Prerequisite: PSTR 1306

Credit: 3 (2 lecture, 3 lab)

A course in decoration of specialized and seasonal products.

PSTR 2301 | Chocolates and Confections

Credit: 3 (2 lecture, 4 lab)

Production and decoration of traditional truffles, marzipan, molded and hand-dipped chocolate, caramels, nougats, and pate de fruit.

PSTR 1340 | Plated Desserts

Credit: 3 (2 lecture, 4 lab)

Preparation and service of hot and cold desserts with a focus on individual desserts, a la minute preparations, and numerous components within one preparation. Emphasis on station organization, timing, and service coordination for restaurant dessert production.

PSTR 1471 | Baking for Special Dietary Needs

Credit: 4 (2 lecture, 4 lab)

Focus on baking methods and principles from a nutritional and chemical/physical point of view. Topics to be covered include: diets such as vegan, diabetic, low carb and gluten-free, nutritional analyses, and preparation of items for persons with special dietary needs.

PSTR 2350 | Wedding Cakes

Credit: 3 (2 lecture, 3 lab)

Skills, concepts and techniques for preparing wedding cakes. Includes marzipan, plastic chocolate-rolled fondant, chocolate garnish, flower making, and royal icing piping work.

PSTR 2331 | Advanced Pastry Shop

Credit: 3 (2 lecture, 4 lab)

A study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasis on advanced techniques.

PSTR 2370 | Supervised Study: Capstone Study in Baking & Pastry Arts

Prerequisite: department approval.

Credit: 3 (1 lecture, 5 lab)

Assigns problems for independent study incorporating previous instruction and supervised by the instructor. Provides the student and instructor an opportunity to work together to identify the critical areas of need in the student's repertoire. An individualized plan will be developed to address the student's weaknesses and to lead progressively to a group demonstration of critical skills. Individual assessment constitutes the majority of this course. Lab, lecture, research, and out-of-class projects will be utilized.



COURSE DESCRIPTIONS

HAMG 1324 | Hospitality Human Resources Management Credit: 3 (3 lecture)

A study of financial principle and controls of food service operation including review of operation policies and procedures. Topics include financial budgeting and cost analysis emphasizing food and beverage labor costs, operational analysis, and internal and regulatory reporting procedures.

EDUC 1300 | Learning Framework Credit: 3 (3 lecture)

EDUC 1300 is a study of the research and theory in the psychology of learning, cognition, and motivation; factors that impact learning; and application of learning strategies. Theoretical models of strategic learning, cognition, and motivation serve as the conceptual basis for the introduction of college-level student academic strategies. In addition, the course focuses on numerous college, career, and life management topics necessary for students to make the most of their college investment. Core curriculum course.

GEOL 1304 | Environmental Science Credit: 3 (3 lecture)

This course offers a study of earth processes and natural hazards and their influence on rocks, soils, fluids, and life in ways that either affect or control man's environment.

General Education Course Options

XXXX #3## | CTE Humanities/Fine Arts Elective Credit: 3 (3 lecture)

Must choose three (3) hours from ARTS, DANC, DRAM, ENGL Literature, Foreign Language 2311, 2312, HUMA, MUAP, MUSI, or any PHIL (except 2303)

XXXX #3## | Social/Behavioral Science Elective Credit: 3 (3 lecture)

Must choose three (3) hours from ANTH (2302, 2346, or 2351), ECON, GEOG, GOVT, HIST, PSYC (except 2317), or SOCI.

XXXX #3## | General Education Elective Credit: 3 (3 lecture)

Must choose three (3) hours from each of the above areas. ENGL 1301 is recommended to meet one of the general education electives.



ADMISSION STEPS 1

SUBMIT AN ONLINE ADMISSIONS APPLICATION

Submit online admissions application at hccs.edu/apply. Based on your educational goals, you can fill out one of the five admissions applications available. The online admissions application is for students who have never enrolled in a course at Houston Community College. Once accepted, you will be issued a Student ID number or "W number." You will be using your W number to transact business with HCC moving forward.

In addition to completing the form online, International Students will need to contact the Office of International Student Services (OISS) at 713.718.8521, or by emailing int_student_svcs@hccs.edu; Veterans may contact the District Office of Veterans Affairs at 713.718.8520 or 713.718.8522.

APPLY FOR FINANCIAL AID AND/OR SCHOLARSHIPS

Financial Aid : www.fafsa.ed.gov/ or call 713.718.8490; HCC school code: 010422
Scholarships : <https://www.hccsfoundation.org/>

SUBMIT DOCUMENTATION

Submit meningitis documentation (if applicable). All new students **less than 22 years old** are required to show proof of receipt of bacterial meningitis vaccination dose or booster within the last five years and at least 10 days to the start of your class. Review how to submit your documentation and much more information at <https://www.hccs.edu/applying-and-paying/meningitis/>

Submit transcripts (if applicable) via mail: HCCS Office of Student Records, P.O. Box 667517-MC 1136, Houston, Texas 77266-7517

ASSESS COLLEGE READINESS

Prepare for placement testing

Visit the HCC Texas Success Initiative (TSI) Pre-assessment Activity website at <https://www.hccs.edu/departments/>

Complete TSI assessment (if necessary)

Submit previous test results like ACT, SAT, TAKS (on the high school transcript), Accuplacer, Compass, Asset, etc. to help determine testing needs for students.

Testing Centers (see Contact us section this packet)

Exemptions:

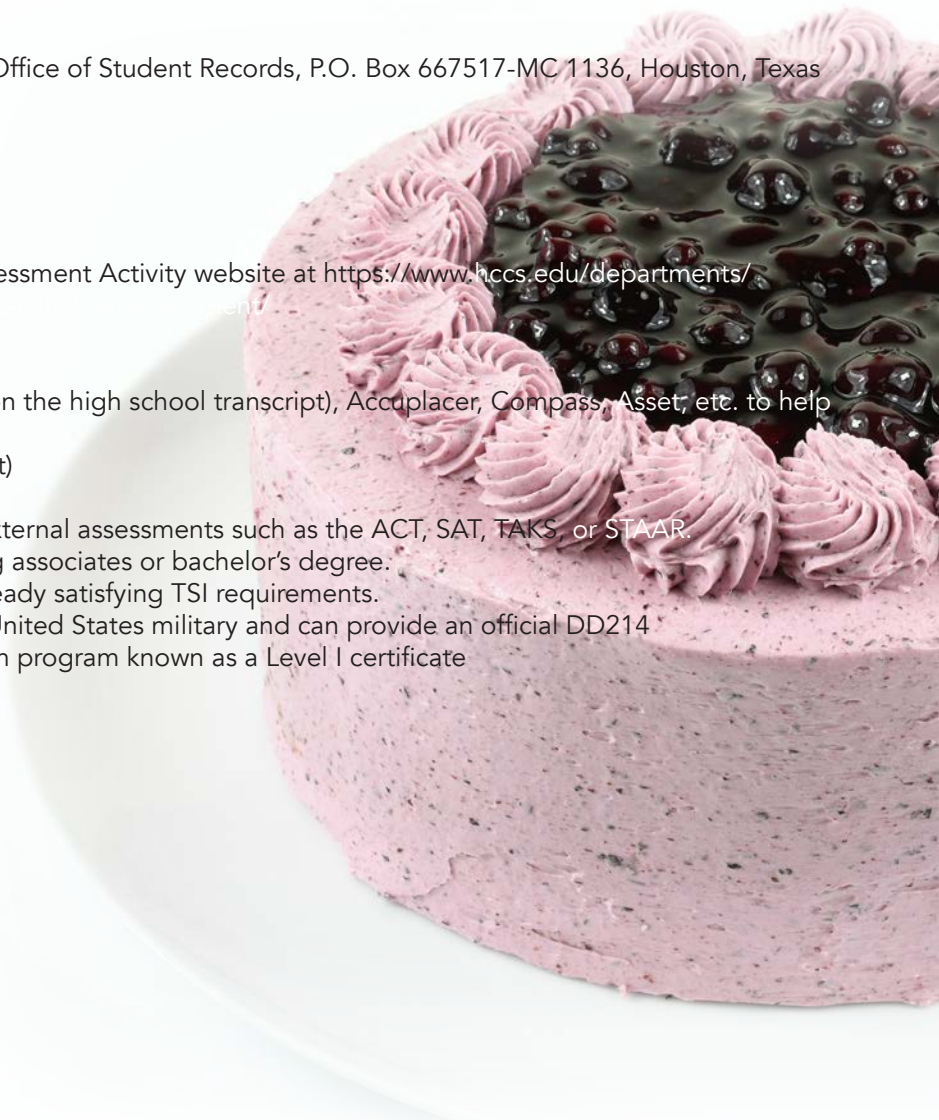
Score exempt: You meet score requirements on external assessments such as the ACT, SAT, TAKS, or STAAR.

Degree exempt: Previously completed a qualifying associates or bachelor's degree.

Transfer exempt: Transferring into HCC having already satisfying TSI requirements.

Veteran exempt: Honorably discharged from the United States military and can provide an official DD214

Certificate Level I Exempt: Enrolling in a short-term program known as a Level I certificate



ADMISSION STEPS 2

REGISTER FOR CLASSES

Attend an advising & registration session

Every first-time college or transfer student with less than 12 college-level hours who is enrolling in HCC credit courses is required to attend an orientation session at one of the campuses or online. The link to sign up for orientation will be available in the student portal after your application has been submitted. Distance Education students are not exempt from attending the pre-enrollment sessions and/or the submitting meningitis documentation.

Obtain a Degree Plan in Pastry Arts from a Campus Advisor - Patrice Terry - Culinary & Pastry Advisor at HCC Central Campus. Bring copy of unofficial transcripts prior to advising. **Official transcripts must be received within 30 days of seeing a counselor enrolling in classes**, whichever comes first.

Registration for classes is done online with Student ID & Password at www.hccs.edu.

For spring classes, registration opens: 1st Monday of November | Summer 1&2: 1st Monday of April | Fall classes: 1st Monday of May

Classes Begin: Spring – Jan 3rd week; Summer 1 – Jun 1st week; Summer 2 - Jul 2nd week; Fall – August 4th week

Course Load: A semester credit hour (SCH) student is full-time if the student is enrolled in 12 or more semester hours and is part-time if enrolled in less than 12 hours. Half-time is six hours. To be considered full-time during the summer, a student must enroll in both summer terms or the 10-week session for a total of nine or more semester hours. A student is considered part-time if enrolled in only one summer session or for less than nine hours.

SECURE PAYMENT FOR TUITION & FEES

Payment options: (a) Financial Aid / Scholarships (b) Installment Payment Plan (c) Online Payment in Full. You can use a valid Mastercard, Visa, Discover, and American Express card to pay your full tuition and fees. You can also use a debit card with Visa or Mastercard logo but not a non-USA credit card. You may also pay online via check. You may also visit the Cashier's Office at an HCC campus nearest you

PREPARE FOR YOUR FIRST SEMESTER

Obtain student ID card from an HCC nearest you

Student Identification (ID) cards are available once a student has registered and paid for classes. Your Student ID card will be needed for library and computer lab usage, at offices providing student services, admission to college activities, and voting in campus elections. ID cards are nontransferable and are to be held only by the students to whom they were issued.

Students are required to be in possession of their ID card at all times. All ID cards are the property of HCC and must be shown when requested by a representative of the college. Lost ID cards should be reported to HCC Police by calling 713.718.8888 as soon as it is discovered missing. To obtain a replacement card, please initiate the process at the college campus you attend. A nominal fee will be charged for the replacement of lost ID cards.



ADMISSION STEPS 3

OBTAIN STUDENT PARKING ACCESS from your HCC Student sign-In system

All HCC students will be required to have a parking permit displayed on the dashboard of their cars. At this time, there is no charge for parking at most HCC locations. Parking permits are a safety measure so that HCC Police can recognize your vehicle as one belonging to a registered student.

To get your parking permit, you must first log into the Student System. Once in the Student Center, click the "Parking Access" link in the Personal Information section located at the bottom of the page. Fill out the registration form for your parking permit and print the permit. You will need to drop by an HCC Police Department office and pick up a plastic holder. Insert the permit in the holder and display it on the dashboard or from the rear-view mirror of your car. The permit is valid for the academic year. For more information on Required Parking Permits please call: 713.718.7557.

BUY BOOKS AND SUPPLIES - <https://hccs.bncollege.com/shop/hccs-central/page/find-textbooks>

Students may purchase textbooks, study aids, and a wide range of novelty items and apparel at the college bookstore. Students are encouraged to purchase books prior to the first day of class. Student should bring their student ID card and class schedule to ensure that they are purchasing the correct texts. Textbooks and supplies may also be purchased outside of the college bookstore, but students should be sure to obtain the specific ISBN for each assigned book from their professor to ensure that the correct book is being purchased.

HCC campuses with bookstores | phone numbers:

Alief - 713.718.6656

Northline - 713.692.1472

West Loop - 713.218.0391

Central - 713.528.0872

Stafford - 713.499.6413

Spring Branch - 713.468.5300

Eastside - 713.640.1441

Katy - 713.718.5982

ACCESS YOUR HCC EMAIL

Your HCC Eagle ID email address will be the only email address used for official HCC communication (e.g., financial aid, graduation, regulatory updates, etc.). It is important that you check this email address regularly for important information and communication.

Email accounts are assigned to all enrolled students. HCC wants to do everything it can to improve communication between you, your instructors and other college personnel, so it is essential that you activate your email account.

ATTEND STUDENT ORIENTATION - <https://www.hccs.edu/support-services/new-student-orientation/>
Every first-time college or transfer student with less than 15 semester hours who is enrolling in HCC credit courses should complete an orientation session at one HCC's campuses. Contact the College Student Success Center at one of the campuses to days and times. For further assistance, you may set an appointment with Division Secretary, Angela Mealy, Consumer Arts & Sciences, Center of Excellence at 713.718.6152.

Additional information may be obtained via the HCC Student Handbook: <https://www.hccs.edu/resources-for/current-students/student-handbook/>



CONTACT US

Consumer Arts & Sciences Center of Excellence
Suzette Brimmer, Dean
713.718.6283 | suzette.brimmer@hccs.edu

Andrea Bonner
Faculty Division Chair
713. 718. 6150 | andrea.bonner2@hccs.edu

Katherine Rangel
Program Coordinator | Faculty
713.718.6065 | katherine.rangel@hccs.edu

Angela Mealy
Division Secretary
713.718.6152

Central Campus, Learning Hub
1300 Holman St.
Houston TX 77004
Mon-Thu – 8a – 10p; Fri – 8a-430p; Sat – 9a-1p
713. 718.6000

Fine Arts Building
3517 Austin St.
Houston, Texas 77004

Business Office, Central Campus
1300 Holman St., 2nd Floor, Learning Hub, Suite 200
Houston, TX 77004
713.718.6010

Advising Center, Central Campus
Patrice Terry
713.-718.6586
1300 Holman St., 2nd Floor, Learning Hub
Houston, TX 77004
Mon-Thu 9a-7p; Fri 9a-1p

Enrollment Services, Central Campus
1300 Holman St., 2nd Floor, Learning Hub
Houston, TX 77004
713.718.6111 or 713.718.6500

HCC Bookstore
1215 Holman St., Ste 102
Houston, TX 77004
Store Hours:
Mon – Thu 9a-5p; Fri – 9a-1p
713.528.0872

TESTING CENTERS

Central Learning Hub - Science Bldg.
1300 Holman St., Rm 211
Houston, TX 77004
713.718.6011

Northline Campus
8001 Fulton, Room 121
Houston, TX 77022
713.718.8073

Spring Branch Campus
1010 W. Sam Houston Pkwy. N.
Houston TX 77043
713.718.5671

Katy Campus
1550 Foxlake Dr.
Houston, TX 77084
713.718.5906

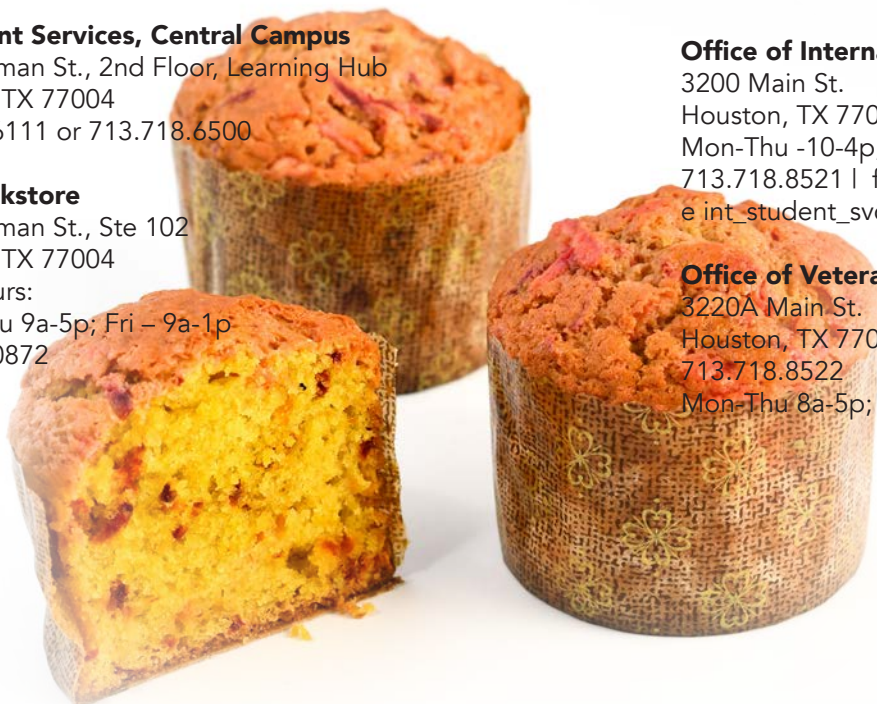
West Loop Center
5601 W. Loop
Houston, TX 77081
713.718.7717

Southeast Learning Hub
6815 Rustic
Houston, TX 77087
713.718.7041

HCC Foundation (Scholarships)
3100 Main St., Ste 12B12, MC 1148
Houston, TX 77002
713.718.8595 | fax 713.718.8631
hccsfoundation.org

Office of International Students Services (OISS)
3200 Main St.
Houston, TX 77002
Mon-Thu -10-4p; Fri - 9-1p
713.718.8521 | fax 713.7182112
int_student_svcs@hccs.edu

Office of Veterans Affairs (HCC District)
3220A Main St.
Houston, TX 77002
713.718.8522
Mon-Thu 8a-5p; Fri 8a-1p



THE CULINARY ARTS BUILDING AT HCC CENTRAL



1401 ALABAMA | HOUSTON, TX 77004

[HCCS.EDU/CULINARYARTS](https://hccs.edu/culinaryarts)

