Today’s Training for Tomorrow’s Career!

PROGRAM PATHWAYS
South’s Pastry and Baking Arts program offers:
- Pastry and Baking Arts Certificate (six quarters)
- Associate of Applied Science Degree (A.A.S.)
- Associate of Applied Science-Transferable Degree (A.A.S.-T)

The A.A.S.-T degree in Pastry and Baking Arts is a pathway to South Seattle College’s Bachelor of Applied Science (B.A.S.) degree in Hospitality Management, where students learn the skills to become leaders in the hospitality industry.

Areas of study include the following:
- Cost control and analysis, standardized formulas
- Cookies, cakes and quick breads
- Pâte feuilletée, pâte sucrée, pâte à choux
- French pastries, tarts
- Viennoserie and specialty breads
- Puff pastry, Danish pastry
- Brioche, rich yeasted doughs
- Advanced French pastries and plated desserts
- Mousses, Bavarians, meringues
- Sauces, garnishes and flavor profiles
- Finishes and decorations
- Royal icing, marzipan, modeling chocolate
- Pastillage, gum paste, rolled fondant
- Chocolates, confectionaries, nougatine
- Showpieces
- Advanced and highly decorated cakes and desserts
- Additional classes offered in pulled and blown sugar work

START HERE, GO ANYWHERE!
Industry leaders recognize the Pastry and Baking Arts program for producing graduates with outstanding preparation for all aspects of the baking and pastry profession. Graduates can be found working in:
- Retail and wholesale bakery and pastry shops
- Restaurants
- Hotels
- Cruise lines and resorts
- Bakery and candy companies
- Catering services
- Institutional food service operations
- Their own successful businesses

FOR MORE INFORMATION
SouthProfTech@seattlecolleges.edu • 206-934-5394
www.southseattle.edu