



# LAKES REGION COMMUNITY COLLEGE

## PASTRY ARTS

### Why Pastry Arts?

This two-year program prepares students for entry to mid-level employment in a variety of pastry venues. It combines a foundation of pastry and management skills the industry demands. The curriculum incorporates opportunities to learn and work in a student-operated pastry kitchen. Summer employment in pastry arts complements the learning experience. These workplace opportunities provide the student with hands-on knowledge and the benefit of work experience.

### Potential Jobs/Careers:

- Pastry Chef
- Assistant Pastry Chef
- Baker
- Chocolatier
- Cake Decorator

### Potential Salary:

There is a wide range of jobs in the pastry industry. See below for the average annual salary range in NH for a pastry chef.

- Entry Level **\$36,177**
- Mid-Range **\$49,050**
- Experienced **\$59,780**

*\*Information published by SalaryExpert.*

### Estimated Program Cost:

- Year 1: \$6,880**
  - Year 2: \$7,310**
- for a total of \$14,190

*\*Costs are based on in-state tuition and do not include fees, supplies, or books. Additional fees may apply; all prices are subject to change*

### What Our Graduates Are Saying...



*“LRCC gave me the skills I needed to be a successful baker in our industry. Our hands-on classes enabled me to gain the experience I needed to bake and create beautiful wedding cakes. The LRCC community was friendly and inviting. I enjoyed the comradery and friendships I had made with my classmates that I am still close with today. LRCC’s pastry program was an excellent experience.”*

— Robin Stockbridge  
Baker at Ooo La La Creative Cakes  
Pastry Arts - Class of 2011

## Degree & Certificate Requirements

### DEGREE Requirements

FIRST YEAR Fall Semester		Credits
ENGL100L	English Composition	4
ESNT120L	College Essentials	1
CULA146L	Bakery Production	3
CULA145L	Breads and Rolls	3
CULA152L	Sanitation & Safety	3
<b>TOTAL</b>		<b>14</b>

FIRST YEAR Spring Semester		Credits
ENGL124L	Business Communications	3
CULA147L	Hot & Cold Plated Desserts	3
CULA148L	Cake Decorating	3
CULA159L	Cost Control	3
ELECTIVE	Mathematics Elective	3
<b>TOTAL</b>		<b>15</b>

FIRST YEAR Summer Semester		Credits
CULA230L	Pastry Arts Cooperative Education	3
<b>Total Credits for Year = 32</b>		

SECOND YEAR Fall Semester		Credits
BIOL127L	Nutrition for Health & Fitness w/Lab	4
CULA210L	Nutritional & Alternative Baking	3
CULA220L	Advanced Cake Decorating	3
ELECTIVE	Social Science Elective	3
ELECTIVE	Liberal Arts Elective	3
<b>TOTAL</b>		<b>16</b>

SECOND YEAR Spring Semester		Credits
CULA149L	Baking & Pastry Technologies	3
CULA225L	Advanced Pastry & Confections	3
CULA158L	Restaurant Facility & Menu Design	3
CULA231L	Pastry Arts Capstone	1
ELECTIVE	Humanities/Fine Arts/Foreign Language Elective	3
<b>TOTAL</b>		<b>13</b>

**Total Credits for Year = 29**  
**Total for A.S. Degree = 61**

### CERTIFICATE Requirements

Fall Semester		Credits
ESNT120L	College Essentials	1
CULA145L	Breads and Rolls	3
CULA146L	Bakery Production	3
CULA152L	Sanitation & Safety	3
CULA148L	Cake Decorating	3
<b>TOTAL</b>		<b>13</b>

Spring Semester		Credits
CULA220L	Advanced Cake Decorating	3
CULA147L	Hot & Cold Plated Desserts	3
CULA149L	Baking & Pastry Technologies	3
CULA225L	Advanced Pastry & Confections	3
<b>TOTAL</b>		<b>12</b>

Summer Semester		Credits
CULA230L	Pastry Arts Education/Cooperative	3
<b>TOTAL</b>		<b>3</b>
<b>Total Credits = 28</b>		