



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 chef or head cook.

- Entry Level \$43,097
- Mid-Range \$67,371
- Experienced \$79,518

*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

Did you know?

“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

Degree & Certificate Requirements

DEGREE Requirements

FIRST YEAR Fall Semester		Credits
ENGL100L	English Composition	4
INDL100L	College Essentials	1
CULA146L	Bakery Production	3
CULA145L	Breads and Rolls	3
CULA152L	Sanitation & Safety	3
TOTAL		14

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
TOTAL		15

FIRST YEAR Summer Semester		Credits
CULA230L	Pastry Arts	3
	Cooperative Education	

Total Credits for Year = 32

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
TOTAL		16

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
TOTAL		13

Total Credits for Year = 29

Total for A.S. Degree = 61

CERTIFICATE Requirements

Fall Semester		Credits
INDL100L	College Essentials	1
CULA145L	Breads and Rolls	3
CULA146L	Bakery Production	3
CULA152L	Sanitation & Safety	3
CULA148L	Cake Decorating	3
TOTAL		13

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

Summer Semester		Credits
CULA230L	Pastry Arts Co-op	3
TOTAL		3

Total Credits = 28



APPLY HERE

Ask us about available scholarships!

The Community College System of NH does not discriminate in the administration of its admissions and educational programs, activities, or employment practices on the basis of race, creed, color, religion, ancestry or national origin, age, sex, sexual orientation, gender identity and expression, physical or mental disability, genetic information, or law enforcement, military, veteran, or marital status.

