

F. Y. I.

General Information:

1. All students must have a valid Food Handler's Permit. Students without a valid Food Handler's Permit will not be permitted to sit in food related modules.
2. 2nd year students must do Internship.
3. To be awarded the Associate of Science in Baking & Pastry Arts, students must **complete 63 credits** including electives.
4. Note on Pre-requisites: Students must receive a passing grade in pre-requisite before enrolment.
5. Some modules may not be available as indicated or may need to be collapsed based on viable numbers.

This Module Selection Guide is a *guide only* and is subject to change without notice. UTech, Ja. will not be liable for any direct or indirect losses or delays incurred due to changes implemented on this Module Selection Guide.

Remember your Academic Advisor is here to support you in making your academic decisions!



The University of Technology, Jamaica

**School of Hospitality & Tourism
Management**

Accredited by the University Council of Jamaica (UCJ)

Module Selection Guide



ASc. Baking & Pastry Arts

Student's Name:

Student's ID #:

Start Date: August, 2020

Name - Academic Advisor/PL/PD:.....

Associate of Science in Baking & Pastry Arts								
Module Code	Module Name	Prerequisite / Co-requisite (if any)	Category	Credits	Offered			RESULTS
					Sem 1	Sem 2	Summer session	
	LEVEL 1							
BAK 1021	Bakery Calculations 1		C	2	√			
BAK 1022	Bread Craft Techniques		C	3	√			
BAK 1023	Basic and Classical Cakes & Pastries		C	3	√			
BAK 2013	Science of Baking		C	3	√			
CSP 1001	Community Service Project		G	1	√	√		
BAK 1027	Sanitation & Food Safety Management		C	3	√			
BAK 1024	Bakery Calculation 2	BAK1021	C	2		√		
BAK 1025	Specialty Breads	BAK1022	C	3		√		
BAK 1026	Product Development & Technology	BAK1022 BAK1023 BAK2013	C	3		√		
HTM 1009	Critical Thinking for the Hospitality & Tourism Industry		C	1	√	√		
CUL 3003	Patisserie 1	BAK1022 BAK1023 BAK1022	C	3	√	√		
COM 10020	Academic Writing 1		G	3		√		
	<p>Note: 1) Students who have Grade 1 in English Language at the C-SEC level or who have been successful in the Proficiency English Test are exempt from the zero credit module, <i>Developmental English</i>. All other students must do this module.</p> <p>C – Core/ Specialization modules: G – General university modules.</p>							

Associate of Science in Baking & Pastry Arts								
Module Code	Module Name	Prerequisite / Co-requisite (if any)	Category	Credits	Offered			RESULTS
					Sem 1	Sem 2	Summer session	
	LEVEL 2							
BAK 2016	Computer Application in The Baking Industry		C	3	√			
FSM 3002	Customer Service Management		C	3	√			
CUL 3004	Patisserie 2	CUL3003	C	3	√			
HTM 3010	Facilities Management for the Hospitality Industry		C	3	√			
HTM 2011	Food Costing and Control		C	3	√			
BAK 2012	Bakery Production Management	CUL3003 CUL3004	C	4		√		
BAK 2014	Bakery Operation Management		C	3		√		
FSM 2020	Introduction to Entrepreneurship Management for Foodservice		C	3		√		
	University Elective		C	3		√		
FSM 3005	Internship I		C	3		√		