

Baking Fromzy

Associate in Science in Baking and Pastry Arts

CULINARY PROGRAMS



Southern
New Hampshire
University 

Go Bake

Associate in Science in Baking and Pastry Arts

Gain the skills and experience you need to turn your love for baking into a career with Southern New Hampshire University's Associate in Science program in baking and pastry arts.

Our American Culinary Federation-accredited program combines theory, practical training and industry experience to prepare you to launch your career in this exciting field in only two years.

Here you'll not only learn how to create culinary delights like a pro, you'll learn the ins-and-outs of the food industry. (Plus, no 4 a.m. classes!)

SNHU baking and pastry arts students take several courses with students from other majors, so you will get the full university experience here. You also will be able to participate fully in student life.

Five-Star Faculty

Our faculty members have professional certifications as well as industry experience. They are or have been bakers, innkeepers, executive chefs, world travelers, hotel managers, consultants, wine connoisseurs and more and are eager to share what they've learned. You will have the same faculty for several courses, providing plenty of opportunity for personal attention.

Industry Experience

Experience is key at SNHU. Internships are part of the program. You also will get a taste for the profession (and show off your skills) by working in our student-run gourmet restaurant, The Quill, and preparing tasty treats for our student-run bakery, Caffé é Dolce.

In addition, members of our culinary team compete in local, regional and even national competitions. You may even get a chance to take on faculty in one of our "Iron Chef" contests.

Four-Year Options

Thinking about a bachelor's degree? Culinary arts graduates can transfer all their credits into our culinary management B.S. program or our bachelor's degree program in hospitality management.

Our Graduates Go Places

SNHU students and graduates have worked for a number of great companies, including:

- Ambrosia on Huntington, Boston
- Aletia, New York City

- Aqua, Las Vegas
- Bedford Village Inn, Bedford, N.H.
- Chef Geoff's, Washington D.C.
- Disney World, Orlando, Fla.
- The French Laundry, Napa Valley, Calif.
- Grill 23, Boston
- Jardiniere, San Francisco
- Ritz-Carlton Hotels
- Wychmere Harbour Club, Cape Cod, Mass.

Major Courses

TCI 109	Food Purchasing
TCI 110	Culinary Skills and Procedures
TCI 111	Progressive Culinary Techniques
TCI 113	Fundamentals of Baking
TCI 114	Intermediate Baking
TCI 116	Safety and Sanitation
TCI 167	Nutritional Cooking
TCI 230	Retail Baking Operations
TCI 233	Classical Baking and Plate Composition
TCI 240	Advanced Pastry
TCI 250	Dining Room Management
TCI 256	Food and Beverage Cost Control
TCI 280	International Baking and Desserts
TCI 390	Culinary Internship

Select One Free Elective

Related Accreditation

Accreditation Commission for Programs in Hospitality Administration
American Culinary Federation Educational Institute
Association of Collegiate Business Schools and Programs
European Council for Business Education
New England Association of Schools and Colleges
New Hampshire Postsecondary Education Commission
North American Society for Sport Management

Southern
New Hampshire
University

Southern New Hampshire University

T: 800.642.4968 or 603.645.9611 | www.snhu.edu

Full-time Day program: admission@snhu.edu

0510

snhu.edu
on campus. on location. online.