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See ge.artinstitutes.edu/programoffering/3206 for program duration, tuition, fees, and other costs, median debt, salary data, alumni success, and other important info.

STUDENT CONSUMER INFORMATION:
https://www.artinstitutes.edu/atlanta/student-consumer-information

This is a sample schedule only. Schedule subject to change without notice at the discretion of the school. 1/2017

The Art Institute of Atlanta, including its branch campuses — The Art Institute of Atlanta-Decatur, The Art Institute of Charleston, The Art Institute of Tennessee — Nashville, The Art Institute of Virginia Beach, The Art Institute of Washington and The Art Institute of Washington — Dulles — is accredited by the Southern Association of Colleges and Schools Commission on Colleges to award associate and baccalaureate degrees. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097 or call 404.679.4500 for questions about the accreditation of The Art Institute of Atlanta.

Baking & Pastry

QUARTERS 1-2

CL102
Introduction to Baking & Pastry Techniques

CL103
Sustainable Purchasing & Controlling Costs

CL106
Fundamentals of Classical Techniques

CL117
Latin Cuisine

CL118
Foundations of Classical Techniques

CL204
Asian Cuisine

SC104
Nutrition

QUARTERS 3-4

CL128
American Regional Cuisine

CL210
Management, Supervision & Career Development

CL244
European Cakes & Tortes

CL246
Advanced Patisserie & Display Cakes

CL247
Chocolates, Confections & Centerpieces

CL249
Artisan Breads

DIPLOMA — 52 CREDITS

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6600 PEACHTREE DUNWOODY ROAD, N.E.
100 EMBASSY ROW
ATLANTA, GA 30328-1649
770.394.8300 | 800.275.4242
Baking & Pastry (D)

COURSE DESCRIPTIONS

CL102 INTRODUCTION TO BAKING & PASTRY TECHNIQUES
This course is a combination of theory, lecture, demonstration, and hands-on production to provide an introduction to baking and pastry techniques for use in a commercial kitchen. Special focus is placed on the study of ingredient functions, product identification, and weights and measures as applied to baking and pastry techniques. Instruction is provided on the preparation of yeast-raised dough mixing methods, roll-in doughs, pie doughs, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. Students must pass a practical exam.
Prerequisite: CL106, CL118 or Approval of Academic Director.
Credits: 6

CL103 SUSTAINABLE PURCHASING & CONTROLLING COSTS
This course introduces the student to the methodologies and tools used to control costs and purchase supplies. This course helps the student value the purchasing, planning, and control processes in the food and beverage industry. Primary focus is on supplier selection, planning, and controlling costs, with an introduction to the study of sustainable products and approaches. Topics include planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, and food, beverage, and labor cost controls.
Prerequisite: None
Credits: 4

CL106 FUNDAMENTALS OF CLASSICAL TECHNIQUES
This course covers the fundamental concepts, skills, and techniques involved in basic cookery. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. This course must be taken concurrently with CL106. The two classes are a combination of lecture and lab experience.
Co-requisite: CL106 or Approval of Academic Director.
Credits: 2

CL117 LATIN CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and tastiness representative of these cuisines.
Prerequisite: CL106, CL118
Credits: 2

CL118 FOUNDATIONS OF CLASSICAL TECHNIQUES
The fundamental concepts, skills, and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The concepts and techniques of stocks, soups, sauces, vegetable cookery, starch cookery, and the cooking of meat, seafood and poultry are covered. The course emphasizes basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. This class must be taken concurrently with CL106. The two classes are a combination of lecture and lab experience.
Co-requisite: CL106 or Approval of Academic Director.
Credits: 2

CL128 AMERICAN REGIONAL CUISINE
The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills isaccented. American Regional Cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.
Prerequisite: CL106, CL118
Credits: 6

CL204 ASIAN CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected Asian cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisite: CL106, CL118
Credits: 2

CL210 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT
With a focus on managing people from the hospitality supervisor’s viewpoint, this course emphasizes techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the foodservice operation. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis is placed on students’ assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and résumés, preparing for an employment interview, developing a professional appearance, and follow-up skills.
Prerequisite: None
Credits: 4

CL244 EUROPEAN CAKES & TORTES
Students will build on competencies previously learned and apply those skills into new products to create more elaborate tortes and cakes using complex finishing methods by applying glazes, using decorative sponges, and building multi-component cakes. Topics to be covered include comparison of classical and modern preparations, classical cakes, glazed, iced, molded, and cream filled cakes, and bombe.
Prerequisite: CL102, CL106, CL118, (GRADE OF “C” OR BETTER IN CL102)
Credits: 4

CL246 ADVANCED PATISSERIE & DISPLAY CAKES
The artistic side of baking and pastry is presented in this course. Special occasion cakes, French and Viennese pastries, petits fours and a decorated gum-paste wedding cake will be produced. Students are introduced to advanced cake-decorating techniques, emphasizing proper layering and construction techniques and piping skills. The final practical exam for this class is the presentation of a gum-paste wedding cake, special occasion cake, petits fours and miniature pastries.
Prerequisite: CL102, CL106, CL118, (GRADE OF “C” OR BETTER IN CL102)
Credits: 4

CL247 CHOCOLATES, CONFECTIONS & CENTERPIECES
Students are introduced to the fundamental concepts, skills and techniques of chocolates and confections. Students are introduced to the basic techniques used in forming simple centerpieces. Lectures and demonstrations teach chocolate tempering, candy production and the rules that apply when creating centerpieces.
Prerequisite: CL102, CL106, CL118, (GRADE OF “C” OR BETTER IN CL102)
Credits: 4

CL249 ARTISAN BREADS
This course provides the information, tools and instruction to gain proficiency in the preparation of a variety of artisan breads. Emphasis will be placed upon learning to weigh, mix, ferment, shape, bake and store hand-crafted breads. Students will focus on traditional fermentation methods, as well as the science of the ingredients. Students gain assembly speed and increased proficiency in meeting production deadlines with quality products.
Prerequisite: CL102, CL106, CL118, (GRADE OF “C” OR BETTER IN CL102)
Credits: 4

GENERAL EDUCATION REQUIREMENTS (4 CREDITS):*
SC104 NUTRITION

* Course descriptions for elective and general education courses can be referenced in the catalog.