

Associate in Baking & Pastry Arts

(AAS)

The distinctive Baking & Pastry program is for students who love the culinary environment, but want to specialize. The program is designed to meet the challenges facing today's bakers and pastry chefs so students learn to adapt to fast changing trends and how to be successful in the challenging world of baking.

The program includes general education and business components, which complement the career-oriented curriculum so students can be successful as bakers while working on their own or as part of a larger corporation. Baking & Pastry Arts students gain experience on campus at the Pastry Kiosk, a student-run café, and The Dining Lab, a student-run restaurant. Both operations are open to the public and allow students to gain valuable instruction and mentoring in a real-world culinary environment.

DID YOU KNOW?

- The Baking and Pastry program and the Culinary program are accredited by the American Culinary Federation (ACF) since 2012.
- 100% of our students secure internships before graduating at some of the best hotels and restaurants in the metropolitan New York area.
- The Culinary competition teams are award-winning: More than 600 competition medals have been won in ACF culinary competitions, including more than 70 gold medals. The team won the 2015 and 2016 State Championships, the 2016 Regional Championships, and five gold medals at the 2016 National Championships.
- The program has several clubs and organizations, including the Culinary competition team, The PCMA (Professional Convention Manager's Association), Hospitality Club, ACF Junior Chapter, Pastry Club, and The Caribbean Tourism Organization (CTO) competition team.
- Monroe Culinary students won the Marc Sarrazin Cup at the 145th Salon of Culinary Art competition.
- The School's dean, Dr. Frank C. Costantino (EdD EdS CEC CCE CCA AAC) is one of 35 professionally certified chefs recognized by the ACF in the United States who holds a doctoral degree.
- More than 75% of our AAS students move into the BBA program.

POPULAR CAREER PATHS

Positions Monroe graduates may acquire with their degrees include:

- Assistant Pastry Chef
- Artisan Bread Baker
- High Volume Dessert and Baking Cook
- Cake Decorator
- Junior Chocolatier



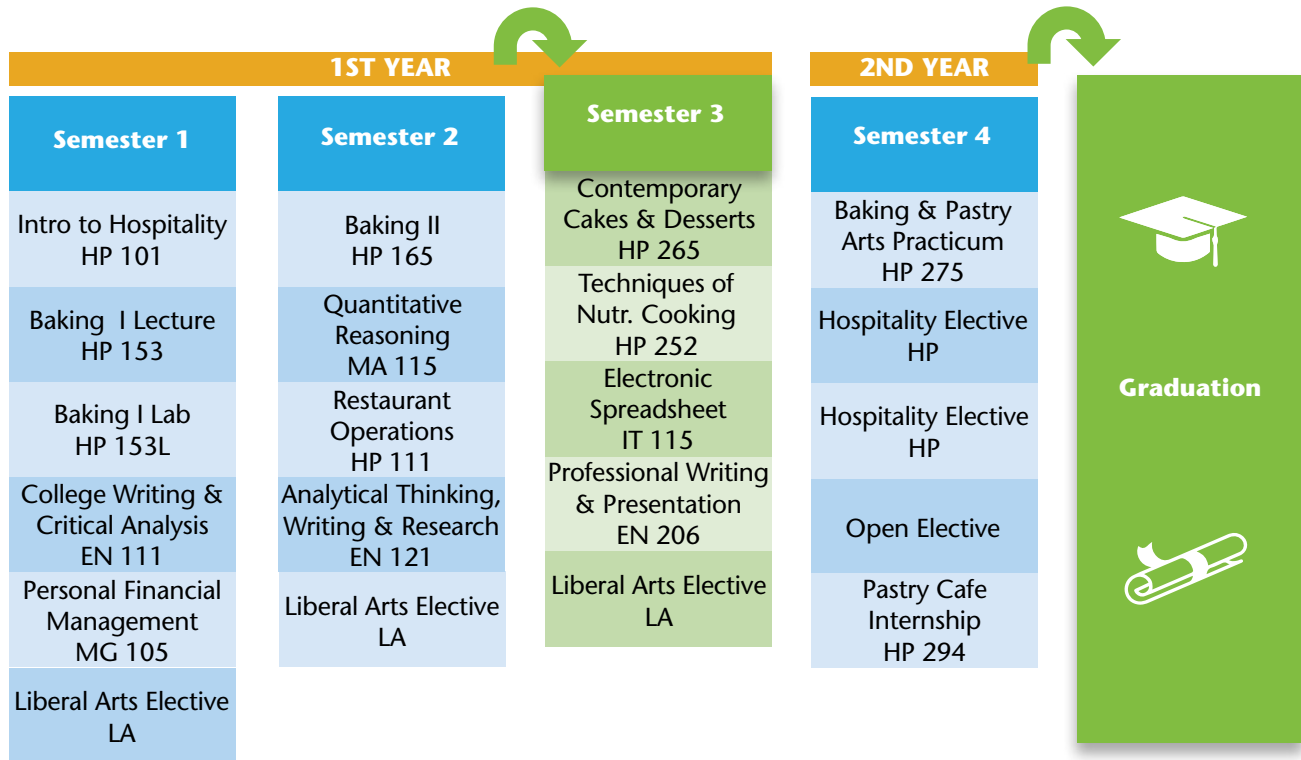
CONTACT: Office of Undergraduate Admissions | (800) 556-6676 | www.monroecollege.edu

MONROE COLLEGE

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Recommended MAP Sequence

The Monroe Advantage Plan is a unique three-semester plan that offers our students the opportunity to earn up to 45 credits in just one year. By following the sequence below, you can receive your Associate in Baking and Pastry Arts in just 16 months and still enjoy time off in December, April and a full month in August.



For consumer information about these programs and their graduates, go to www.monroecollege.edu/info.

Student Testimonials

// Monroe's School of Hospitality and Culinary Arts was a great fit for me because I was able to receive my degree while continuing to work. Now I've been promoted and I couldn't be happier. //

Working Professional

// I've always wanted to study and live in New York, so I decided to pursue my degree at Monroe. As a member of the hospitality and culinary program, I found that I was able to adjust quickly to my new surroundings. //

International Student

// The MAP program was introduced to me as soon as I began my degree at Monroe. I knew it was the perfect program for me because I wanted to join the workforce as soon as possible. I was able to complete my degree quickly and I still had a month-long vacation in August. //

Recent High School Grad