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. In fact, Baking & Pastry Arts students gain experience right 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?

- Both the Baking and Pastry program and the Culinary program are accredited by the American Culinary Federation (ACF) since 2012
- 100% of our students do an internship before graduating, and our graduates within the Culinary or Baking/Pastry program will have interned at some of the best hotels and restaurants in the metro NY area and Westchester county
- The Culinary competition teams are award-winning: More than 500 competition medals have been won in ACF culinary competitions, including more than 70 gold medals, and 15 gold and 10 silver medals were won at the 2010–2013 New York State Championship
- Monroe Culinary students won the Marc Sarrazin Cup at the 145th Salon of Culinary Art competition
- Monroe Pastry instructor Ebow Dadzie was named one of the 2014 Top Ten Pastry Chefs in the US by Desserts International Magazine
- The School’s dean, Dr. Frank C. Costantino EdD EdS CEC CCE CCA AAC is one of about 20 professionally certified chefs recognized by the ACF in the United States who holds a doctorate degree
- More than 75% of our AAS students move into the BBA program

POPULAR CAREER PATHS

Positions Monroe graduates can acquire with their degrees:

- Assistant Pastry Chef
- Artisan Bread Baker
- High Volume Dessert and Baking Cook
- Cake Decorator
- Junior Chocolatier
**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 below recommended sequence, 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.

**ASSOCIATE IN BAKING AND PASTRY ARTS (AAS)**

<table>
<thead>
<tr>
<th>Semester 1</th>
<th>Semester 2</th>
<th>Semester 3</th>
<th>Semester 4</th>
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<tbody>
<tr>
<td>Intro to Hospitality HP 101</td>
<td>Baking I Lecture HP 153</td>
<td>Food &amp; Beverage Management HP 110</td>
<td>Baking &amp; Pastry Arts Practicum HP 275</td>
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<tr>
<td>Baking I Lab HP 153L</td>
<td>Quantitative Math MA 127</td>
<td>Techniques of Nutritional Cooking HP 252</td>
<td>Hospitality Elective HP</td>
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<td>Expository Writing EN 109</td>
<td>Electronic Spreadsheet IT 115</td>
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<td>Liberal Arts Elective LA</td>
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<td>Intro to Information Processing IT 103</td>
<td>Composition and Literature EN 110</td>
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<td>Liberal Arts Elective LA</td>
<td>Liberal Arts Elective LA</td>
<td>Internship HP 290</td>
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**Student Testimonials**

**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**

“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.”

**Recent High School Grad**

“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.”