

## ASSOCIATE OF APPLIED SCIENCE BAKING AND PASTRY ARTS

The Associate of Applied Science (AAS) Baking and Pastry Arts provides a broad foundation of baking and pastry theory and practical training necessary for success in the food service industry. Students will learn the art of creating tasty baked goods, pastries, and confections, from traditional bread baking to beautiful showpieces. Students will also learn to use sugar, syrups, icings and chocolate. Prepares students for a career as a professional baker or pastry chef in a bakery, restaurant, hotel or resort.

Oregon Coast Culinary Institute (OCCI) at Southwestern was granted accreditation by the American Culinary Federation, ACF. This accreditation is the highest level available for initial accreditation by the ACF – the premier professional chefs' organization in North America, focusing its efforts on offering education, apprenticeship and industry certification. With the ACF accreditation, OCCI's graduates will automatically gain the title of Certified Culinarian upon graduation, along with their associate's degrees.

### PROGRAM STUDENT LEARNING OUTCOMES

Upon successful completion of this program the student will be able to:

- Prepare yeast raised products to include breads, yeast leavened pastries to include laminated doughs, breakfast pastries and leavened cakes.
- Prepare a variety of cakes, fillings and icings to include chemical and mechanical leavening techniques.
- Prepare a variety of egg and dairy based products to include meringue, sponge, soufflés, mousses, custards, and creams.
- Prepare a variety of fried baked goods to include fritters and doughnuts.
- Prepare a variety of pastry products to include pies, tarts, pate a choux, crepes, puff pastry, and fillo dough.

- Identify, select and demonstrate the use of various chocolates and sugar and the common uses for the decoration processes.
- List and explain the application of mixes and other convenience products pertaining to the baking process.
- Utilize concept of cost control, purchasing, receiving, quality standards, profit, and staffing costs.
- Describe and apply the principles of nutrition to maximize nutrient retention in baking preparation.
- Demonstrate supervisory skills and abilities utilizing critical thinking skills.
- Obtain ServSafe Certification.

### ENTRY REQUIREMENTS

This is a restricted program. For application and fee information, contact the OCCI Admissions at 541- 888-7195.

### GRADUATION REQUIREMENTS

Students must complete a minimum of 91 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses in this program must be completed with a grade of 'C' or better. Twenty-four (24) credits must be completed at Southwestern before the AAS Baking and Pastry Arts degree is awarded.

Complete the graduation application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term).



## ASSOCIATE OF APPLIED SCIENCE BAKING AND PASTRY ARTS

PREREQUISITES		<b>CIS90 (2)</b> Computer Basics (or demonstrate proficiency)	<b>WR90 (3)</b> Paragraph Fundamentals (or placement test score)	<b>MTH20 (4)</b> Basic Mathematics (or placement test score)	Reading Score of ASSET42 COMPASS81	
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<b>FALL = 23 CREDITS</b>	<b>CRT2031(6)</b> Baking and Pastry Fundamentals I	<b>CRT2032 (7)</b> Baking and Pastry Fundamentals II	<b>CRT2015 (3)</b> Sanitation and Safety for Managers	<b>CRT2039 (3)</b> Professional Presentations for Culinary Workforce <sup>1</sup>	<b>MTH81 (4)</b> Applied Math for Culinary Arts	
<b>WINTER = 19 CREDITS</b>	<b>CRT2027 (1)</b> Basic Sugar	<b>CRT2033 (4)</b> Classic and Contemporary Cakes	<b>CRT2040 (6)</b> Culinary Arts for Baking and Pastry Majors	<b>CRT2028 (1)</b> Basic Chocolate	<b>CIS120 (4)</b> Concepts of Computing	<b>CRT2016 (3)</b> Culinary Nutrition <sup>2</sup>
<b>SPRING = 22 CREDITS</b>	<b>CRT2007 (1)</b> Inventory Control and Purchasing	<b>WR115 (3)</b> Introduction to Expository Writing <sup>3</sup>	<b>CRT2045 (7)</b> Retail Baking	<b>CRT2017 (3)</b> Restaurant Management and Supervision	<b>CRT2030 (3)</b> Bakery Design	<b>SPRING COURSES                  CONTINUED ON NEXT LINE</b>
<b>SPRING CONTINUED</b>	<b>CRT2024 (3)</b> Frozen Desserts	<b>CRT2026 (1)</b> Dessert Menu Development	<b>CRT2018 (1)</b> Culinary Arts Career Planning			
<b>64 CREDITS = FIRST YEAR TOTAL REQUIREMENT</b>						
<b>SUMMER = 15 CREDITS</b>	<b>CRT2034 (2)</b> Advanced Sugar and Chocolate	<b>CRT2042 (3)</b> Wedding Cakes	<b>CRT2037 (6)</b> Plated Desserts	<b>HE250 (3)</b> Personal Health <sup>4</sup>	<b>CRT2038 (1)</b> Applied Visual Principles	
<b>FALL = 12 CREDITS</b>	<b>CRT280B2 (12)</b> CWE: Baking and Pastry Arts					

PROGRAM REQUIREMENTS

### 27 CREDITS = SECOND YEAR TOTAL REQUIREMENT

### 91 CREDITS = TOTAL PROGRAM REQUIREMENT

#### PROGRAM NOTES

<sup>1</sup>May be substituted with a higher level speech course.  
<sup>2</sup>FN225 may be substituted for CRT2016.

<sup>3</sup>May be substituted with a higher level writing course.  
<sup>4</sup>PE231 or three (3) credits of PE185 may be substituted for HE250.