

CERTIFICATE OF COMPLETION BAKING AND PASTRY ARTS

The Certificate of Completion 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 an entry-level baking position such as a pastry cook or baker in a bakery, restaurant, hotel or resort.

- Prepare a variety of egg and dairy based products, fried baked goods, and a variety of pastry products to include but not limited to meringue, fritters, and pies.
- 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.
- Describe and apply the principles of nutrition to maximize nutrient retention in baking preparation.
- Obtain ServSafe Certification.

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

ENTRY REQUIREMENTS

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

GAINFUL EMPLOYMENT DISCLOSURE

SWOCC is required by federal regulations to disclose information related to SWOCC's educational programs that lead to gainful employment in a recognized occupation. This information is intended to provide students the opportunity to measure employment outcomes associated with SWOCC's certificate programs. Gainful employment information can be found at socc.edu/images/ge/baking.html.

PROGRAM REQUIREMENTS

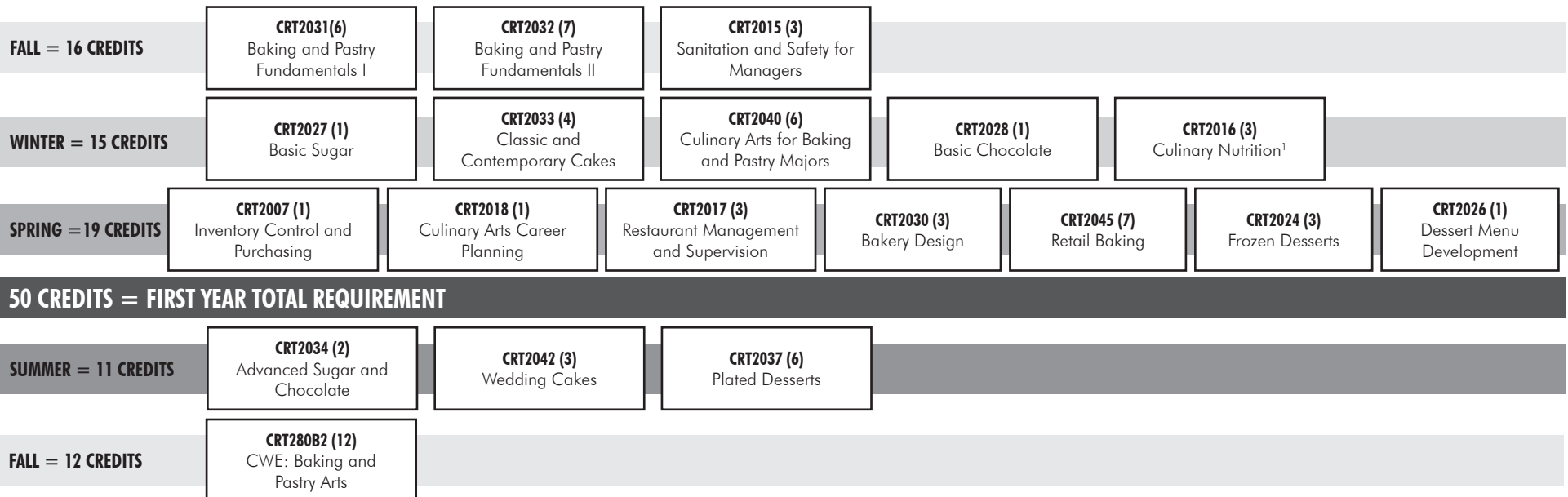
PROGRAM STUDENT LEARNING OUTCOMES

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.

GRADUATION REQUIREMENTS

Students must complete a minimum of 73 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses in the program must be completed with a 'C' or better. One course must be completed at Southwestern before the Certificate of Completion: Baking and Pastry Arts is awarded.



23 CREDITS = SECOND YEAR TOTAL REQUIREMENT

73 CREDITS = TOTAL PROGRAM REQUIREMENT

PROGRAM NOTES

¹FN225 may be substituted for CRT2016.