

# BAKING AND PASTRY ARTS - ASSOCIATE OF APPLIED SCIENCE (AAS)

## Description

The Baking and Pastry Arts Associate of Applied Science is designed to expose students to the step-by-step process, from foundation to advanced skills, of classical and contemporary baking and pastry techniques and to serve as a competency-based learning experience that prepares students for a successful career in the hospitality industry.

The program is accredited by the [American Culinary Federation](#).

## Program Learning Outcomes

Upon successful completion of the degree, students will be able to:

1. Synthesize the process of classical and contemporary baking and pastry techniques.
2. Apply flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Use equipment specific to the baking and pastry industry.
4. Apply diligent food and beverage management, leadership, customer service, and interpersonal skills.
5. Apply rigorous food safety and sanitation practices.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Use terminology and communication protocols specific to the baking and pastry industry.

## Entrance Requirements

### Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121Z Composition I or BA 214 Business Communications
- Completion of MTH 015 Basic Mathematics or minimum placement Math Level 7

## Additional Costs (Beyond Standard Tuition/Fees and Textbooks)

### Material Costs

- Oregon Liquor Control Commission service permit: \$28.65
- Knives, uniforms, and additional supplies: approximately \$1,500

### Enrollment Fees

- Specified courses: \$185 per credit fee for lab and consumable materials (see [degree requirements](#) (p. 1) for courses with these fees indicated with: *courses*<sup>1</sup>)

## Course Requirements

Course	Title	Credits
<b>Core Courses</b>		
BAK 110	Baking and Pastry Foundations I <sup>1</sup>	4
BAK 130	Nutrition and Baking for Special Diets	3
BAK 140	Baking and Pastry Foundations II <sup>1</sup>	4
BAK 170	Baking and Pastry Foundations III <sup>1</sup>	4

BAK 181	Custards and Frozen Desserts <sup>1</sup>	4
BAK 210	Modern Sugar and Chocolate Decor <sup>1</sup>	4
BAK 215	Laminated Dough and Viennoiserie <sup>1</sup>	4
BAK 220	Wedding Celebration and Specialty Cakes <sup>1</sup>	4
BAK 240	The Craft of Artisan Breads <sup>1</sup>	4
BAK 250	Petit Fours, Candies and Classical Mignardise <sup>1</sup>	4
BAK 265 or CUL 200	Comprehensive Retail Baking Operations Comprehensive Kitchen Operations for the Restaurant Industry	5
BAK 270	Dessert Service Capstone	5
BAK 280	Baking and Pastry Arts Industry Internship	10
CUL 101	Introduction to Culinary Arts <sup>1</sup>	4
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 190	Dining Room Operations	5
HM 290	Career Success and eFolio Presentation	2
WR 121Z or BA 214	Composition I Business Communications	3-4

### Baking & Pastry Specialization List

Choose 8 credits from the following:		8
BAK 225	Entremets <sup>1</sup>	
BAK 230	Plated Desserts and Presentation	
BAK 235S	Classical French Pastries <sup>1</sup>	
BAK 255S	Artisan Breads with Heirloom Whole Grains <sup>1</sup>	
BAK 260	Advanced Wedding, Celebration, and Specialty Cakes <sup>1</sup>	
CUL 105	International Exchange Preparation	
CUL 225	Applied Harvesting and Food Preservation Principles <sup>1</sup>	
CUL 265S	Advanced Skill Development and Culinary Competition Mastery <sup>1</sup>	

**Total Credits** **94-95**

<sup>1</sup> Course carries a \$185 per credit fee for lab and consumable materials.

## Advising Notes

Fall start is recommended.

The Baking and Pastry AAS is designed for students planning to enter the workforce directly after degree completion. Transferability of course credits to other public, or private institutions' degree programs is dependent on those institutions' policies.

All Baking and Pastry AAS students need to take:

- BAK 265 Comprehensive Retail Baking Operations or CUL 200 Comprehensive Kitchen Operations for the Restaurant Industry

- HM 190 Dining Room Operations
- Enrollment is limited in these courses. See your advisor about selecting fall, winter, or spring term for these courses.

BAK 298 Independent Study: Baking credits may also be available for pastry chef experience while preparing bread, desserts, or other dishes for Elevation Restaurant meals. See your academic advisor for additional information.

See COCC Bookstore for culinary pastry kit and complete Cascade Culinary Institute uniform.

Culinary program fees of \$185/credit for most lab-based courses with the CUL, BAK, or HM prefixes cover food costs and equipment maintenance. Courses associated with Elevation Restaurant (such as HM 190, CUL 200, CUL 270, BAK 265) or lecture courses (such as CUL 102, CUL 104, HM 130, HM 150, HM 290) do not have additional culinary program fees.

## Performance Standards

- Academic Requirements:
  - Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
  - All courses in the program must be completed with a grade of C or higher.

## Sample Plan

### First Year

Fall		Credits
BAK 110	Baking and Pastry Foundations I	4
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
WR 121Z or BA 214	Composition I or Business Communications	3-4
<b>Credits</b>		<b>13-14</b>

### Winter

BAK 140	Baking and Pastry Foundations II	4
BAK 181	Custards and Frozen Desserts	4
CUL 101	Introduction to Culinary Arts	4
BAK 265 or CUL 200	Comprehensive Retail Baking Operations <sup>1</sup> or Comprehensive Kitchen Operations for the Restaurant Industry	5
<b>Credits</b>		<b>17</b>

### Spring

BAK 170	Baking and Pastry Foundations III	4
BAK 240	The Craft of Artisan Breads	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
<b>Credits</b>		<b>15</b>

### Summer

BAK 280	Baking and Pastry Arts Industry Internship	10
<b>Credits</b>		<b>10</b>

### Second Year

#### Fall

BAK 210	Modern Sugar and Chocolate Decor	4
BAK 215	Laminated Dough and Viennoiserie	4
HM 190	Dining Room Operations <sup>1</sup>	5
<b>Credits</b>		<b>13</b>

#### Winter

Choose one course from the Baking & Pastry Specialization List		4
BAK 130	Nutrition and Baking for Special Diets	3
BAK 220	Wedding Celebration and Specialty Cakes	4
<b>Credits</b>		<b>11</b>

#### Spring

Choose one course from the Baking & Pastry Specialization List		4
BAK 250	Petit Fours, Candies and Classical Mignardise	4
BAK 270	Dessert Service Capstone	5
HM 290	Career Success and eFolio Presentation	2
<b>Credits</b>		<b>15</b>
<b>Total Credits</b>		<b>94-95</b>

<sup>1</sup> All Baking and Pastry students need to take:

- BAK 265 Comprehensive Retail Baking Operations or CUL 200 Comprehensive Kitchen Operations for the Restaurant Industry
- HM 190 Dining Room Operations  
Enrollment is limited in these courses. See your advisor about selecting fall, winter, or spring term for these courses.

<sup>2</sup> BAK 298 Independent Study: Baking credits may also be available for pastry chef experience while preparing bread, desserts, or other dishes for Elevation Restaurant meals. See your academic advisor for additional information.

<sup>3</sup> See COCC Bookstore for culinary pastry kit and complete Cascade Culinary Institute uniform