

BAKING AND PASTRY ARTS - TWO-YEAR CERTIFICATE OF COMPLETION (CC2)

Description

The Baking and Pastry Two-Year Certificate of Completion is designed to expose students to the step-by-step process, from foundation to advanced skills, of classical and contemporary baking and pastry arts techniques and to serve as a competency-based learning experience that prepares students for a successful career within the hospitality industry.

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

Program Learning Outcomes

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

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

Entrance Requirements

Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121Z Composition I or BA 214 Business Communications
- Completion of 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 [certificate requirements](#) (p. 1) for courses with these fees indicated with: *courses*¹)

Course Requirements

| Course | Title | Credits |
|---------------------|--|---------|
| Core Courses | | |
| BAK 110 | Baking and Pastry Foundations I ¹ | 4 |
| BAK 130 | Nutrition and Baking for Special Diets | 3 |
| BAK 140 | Baking and Pastry Foundations II ¹ | 4 |
| BAK 170 | Baking and Pastry Foundations III ¹ | 4 |
| BAK 181 | Custards and Frozen Desserts ¹ | 4 |
| BAK 210 | Modern Sugar and Chocolate Decor ¹ | 4 |

| | | |
|----------------------|---|--------------|
| or BAK 215 | Laminated Dough and Viennoiserie | |
| or BAK 220 | Wedding Celebration and Specialty Cakes | |
| or BAK 240 | The Craft of Artisan Breads | |
| BAK 265 | Comprehensive Retail Baking Operations | 5 |
| CUL 101 | Introduction to Culinary Arts ¹ | 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 |
| WR 121Z | Composition I | 3-4 |
| or BA 214 | Business Communications | |
| Total Credits | | 53-54 |

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

Advising Notes

Fall start is recommended.

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

All Baking and Pastry certificate students need to take HM 190 Dining Room Operations. Enrollment is limited in this course. See your advisor about selecting fall, winter, or spring term for this course.

This certificate 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.

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 |
| Credits | | 13-14 |

Winter

| | | |
|----------------|---|-----------|
| BAK 130 | Nutrition and Baking for Special Diets | 3 |
| BAK 140 | Baking and Pastry Foundations II | 4 |
| BAK 181 | Custards and Frozen Desserts | 4 |
| HM 130 | Hospitality Industry Supervision and Principles of Leadership | 4 |
| Credits | | 15 |

Spring

| | | |
|----------------|--|-----------|
| BAK 170 | Baking and Pastry Foundations III | 4 |
| HM 150 | Procurement, Ingredient Identification and Food Cost Control | 3 |
| HM 190 | Dining Room Operations | 5 |
| Credits | | 12 |

Second Year

| Fall | | |
|---|---|--------------|
| BAK 210 or BAK 215 or BAK 220 or BAK 240 | Modern Sugar and Chocolate Decor or Laminated Dough and Viennoiserie or Wedding Celebration and Specialty Cakes or The Craft of Artisan Breads | 4 |
| BAK 265 | Comprehensive Retail Baking Operations | 5 |
| CUL 101 | Introduction to Culinary Arts | 4 |
| Credits | | 13 |
| Total Credits | | 53-54 |