

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 program, 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 baking and pastry industry-specific equipment.
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 baking and pastry industry-specific communication.

Entrance Requirements

Academic Entrance Requirements

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

Additional Program 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 [program requirements](#) 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 140	Baking and Pastry Foundations II ¹	4
BAK 170	Baking and Pastry Foundations III ¹	4
BAK 180	Custards and Frozen Desserts ¹	4

BAK 210	Modern Sugar and Chocolate Decor ¹	4
BAK 220	Wedding Celebration and Specialty Cakes ¹	4
BAK 240	The Craft of Artisan Breads ¹	4
BAK 250	Petit Fours, Candies and Classical Mignardise ¹	4
BAK 265	Comprehensive Retail Baking Operations	5
or CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	
BAK 280	Baking and Pastry Arts Industry Internship	6
CUL 101	Introduction to Culinary Arts ¹	4
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking ¹	4
CUL 270	Culinary Arts Capstone	5
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 E-Folio Presentation	2
WR 121	Academic Composition	3-4
or BA 214	Business Communications	

Baking & Pastry Specialization List

Choose 16 credits from the following:		16
BAK 215	Laminated Dough and Viennoiserie ¹	
BAK 225	Entremets ¹	
BAK 230	Plated Desserts and Presentation ¹	
BAK 235S	Classical French Pastries ¹	
BAK 245S	Advanced Sugar Decor and Chocolate Sculpting ¹	
BAK 255S	Artisan Breads with Heirloom Whole Grains ¹	
BAK 260	Advanced Wedding, Celebration, and Specialty Cakes ¹	
CUL 105	International Exchange Preparation	
CUL 225	Applied Harvesting and Food Preservation Principles ¹	
CUL 265S	Advanced Skill Development and Culinary Competition Mastery ¹	

Total Credits **95-96**

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

Advising Notes

The Baking and Pastry AAS is designed for students planning to enter their chosen field after completion. Often only selected credits are considered transferable to public or private baccalaureate institutions.

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.

Choose one course from the Baking & Pastry Specialization List	4
HM 290 Career Success and E-Folio Presentation	2
Credits	15
Total Credits	95-96

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 121 or BA 214	Academic Composition Business Communications	3-4
Credits		13-14

Winter

BAK 140	Baking and Pastry Foundations II	4
CUL 101	Introduction to Culinary Arts	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
BAK 180	Custards and Frozen Desserts	4
Credits		16

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

Summer

BAK 280	Baking and Pastry Arts Industry Internship	6
Credits		6

Second Year

Fall		Credits
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	4
Choose one course from the Baking & Pastry Specialization List		4
BAK 250	Petit Fours, Candies and Classical Mignardise	4
BAK 220	Wedding Celebration and Specialty Cakes	4
Credits		16

Winter

Choose two course from the Baking & Pastry Specialization List		8
BAK 265 or CUL 200	Comprehensive Retail Baking Operations Comprehensive Kitchen Operations for the Restaurant Industry	5
BAK 240	The Craft of Artisan Breads	4
Credits		17

Spring

CUL 270	Culinary Arts Capstone	5
BAK 210	Modern Sugar and Chocolate Decor	4