

## CASCADE CULINARY INSTITUTE

### Baking and Pastry Arts

Associate of Applied Science

#### PROGRAM DESCRIPTION

The Baking and Pastry Arts AAS Degree program is designed to expose students to the step-by-step process, from foundation to advanced skill mastery, of classical and contemporary baking and pastry techniques and to serve as a competency-based learning experience that prepares students for a successful career within the hospitality industry.

#### ACCREDITATION

American Culinary Federation (ACF)

#### PROGRAM COSTS

(beyond standard tuition/fees and textbooks)

#### Material Costs

- \$23 OLCC Liquor Control Card
- Additional costs for books, knives and supplies approximately \$1,500

#### Enrollment Fees

- Specified courses carry a \$185 per credit course fee for lab and consumable materials (estimated at \$9600)

#### PROGRAM ENTRANCE REQUIREMENTS

##### Academic Entrance Requirements

- Required:
  - Enrollment in or completion of WR 121 or BA 214.
  - Minimum placement scores resulting in MTH 060 Algebra I placement (equivalent to CUL 090 Applied Math for Culinary Arts) or completion of MTH 020 Pre-Algebra/MTH 031 Health Care Math ("C" or better)

#### PROGRAM 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.

#### PROGRAM COURSE REQUIREMENTS

##### Core Courses

BAK 110	Baking and Pastry Foundations I <sup>1</sup>	4
BAK 140	Baking & Pastry Foundations II <sup>1</sup>	4
BAK 170	Baking Pastry Foundations III <sup>1</sup>	4
BAK 180	Custards and Frozen Desserts <sup>1</sup>	4
BAK 210	Modern Sugar & Chocolate Deco <sup>1</sup>	4
BAK 220	Wedding Celebration Cakes <sup>1</sup>	4
BAK 240	The Craft of Artisan Breads <sup>1</sup>	4
BAK 250	Petit Fours Candies Mignardise <sup>1</sup>	4
BAK 280	Baking Industry Internship	6
CUL 090	Applied Math for Culinary Arts	4
CUL 101	Introduction to Culinary Arts <sup>1</sup>	4
CUL 102	Food Safety and Sanitation	2
CUL 200	Kitchen Operations/Elevation	5
CUL 230	Nutrition & Healthy Cooking <sup>1</sup>	4
CUL 270	Culinary Capstone Internship	6
HM 130	Supervision in Hospitality	4
HM 150	Procurement & Cost Control	3
HM 190	Dining Room Operations	5
HM 290	Career Success and E-Folio	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 & Viennoiserie <sup>1</sup>	
BAK 225	Entremets <sup>1</sup>	
BAK 230	Plated Desserts & Presentation <sup>1</sup>	
BAK 235S	Classical French Pastries <sup>1</sup>	
BAK 245S	Adv Sugar Decor & Chocolate <sup>1</sup>	
BAK 255S	Artisan Breads with Heirloom Whole Grains <sup>1</sup>	
BAK 260	Advanced Specialty Cakes <sup>1</sup>	
BA 101	Intro to Business	
BA 250	Entrepreneurship	
CUL 105	International Exchange Prep	
CUL 225	Applied Harvest & Preservation <sup>1</sup>	
CUL 265S	Advanced Skill Development and Culinary Competition Mastery <sup>1</sup>	
<b>Total Credits</b>		<b>96-97</b>

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

#### ADVISING NOTES

This certificate 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.