



BAK 101 – Introduction to Baking and Pastry
4 Credits
College Now/CTE
Student Outcome Checklist
cocc.edu/departments/college-now

Student's Name _____

Student's Signature _____ **Completion Date** _____

High School Teacher's Signature _____

Recommended Grade _____ **High School** _____

COCC Review Instructor's Signature _____

Textbooks & Materials:

- Book: Professional Baking 6e w/ Wiley Plus ISBN#978-1-118-25436-3
- Culinary Arts or Baking and Pastry Arts toolkit – Sold at COCC Bookstore
- Complete uniform – All uniform components are sold at the COCC Bookstore or via ChefWorks

Course Description:

This introductory level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, foaming, meringues, pre-cooked, cut-in, lamination, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

GRADING: A, B, C, D, F. See [College Now Grading Policy](#).

GRADING SCALE:

A	93-100
A-	90-92
B+	87-89
B	83-86
B-	80-82
C+	77-79
C	70-76
D	65-69
F	0-64

INSTRUCTIONS: The high school teacher must evaluate the student using the following outcomes. The high school teacher will sign and date each outcome as the student completes it.

REQUIRED DOCUMENTATION: The high school teacher will send the completed student outcome checklist and the signed final grade roster to: College Now Office, Central Oregon Community College, 2600 NW College Way, Bend, OR 97703.

Course Learning Outcomes and Assessment Process:

At the conclusion of this course, students should have the ability to

✓ Identify and select ingredients for use in a variety of baked products Teacher's signature: _____ Date outcome completed: _____
✓ Apply standards of professionalism to the baking industry Teacher's signature: _____ Date outcome completed: _____
✓ Describe and apply the function of ingredients in the baking process Teacher's signature: _____ Date outcome completed: _____
✓ Explain the use of formula and the bakers percentage as it relates to the baking process Teacher's signature: _____ Date outcome completed: _____
✓ Prepare a variety of baked products using creaming, sponge, muffin, basic custards methods, cake & dessert and bread preparation. Teacher's signature: _____ Date outcome completed: _____
✓ Describe and use the equipment typical to the baking process Teacher's signature: _____ Date outcome completed: _____
✓ Describe and demonstrate the basic baking science principles, ratio and technique. Teacher's signature: _____ Date outcome completed: _____

The course learning outcomes will be verified by one or more of the following assessments:

✓ Assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique
✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to the quality of the finished product and how the student followed the prescribed technique
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✓ Quizzes, written midterm examination and final examination, assessment during competency based learning activities as to the quality of the finished product and how the student followed the

Teacher's Signature:

Date:

Student's Grade:

Enter here and on page 1 _____



BAK 101: Introduction to Baking and Pastry Master Course Outline

Day 1: Course Introduction

- **Lecture**
 - Program Overview
 - Syllabus and MCO Review
 - Review *Professional Baking* Textbook
 - Baking Equipment Overview
 - Flour and Ingredient Review
- **Learning Objectives**
 - Describe the Properties of Wheat Based Ingredients Including Flour.
 - Make correct Flour Choices to Achieve Correct Texture in Finished Product.
 - Demonstrate the Ability to Make a Variety of Breads Using the Straight Dough Method.
 - Define Baking Terms.
- **Demo**
 - Soft Rolls
- **Competency-Based Learning Activity**
 - Population of Emergency Contact List
 - Flour Identification
 - Soft Rolls, Hamburger Buns
- **Recipes**
 - Variety of Flours for Identification Purposes
 - Soft Rolls, pg. 149
- **Reading / Homework Assignment**
 - Professional Baking, Chapter 5: Basic Baking Principles & Chapter 6: Understanding Yeast Doughs
- **Assessment**
 - Uniform Standards / Line-Up
 - Soft Rolls, Hamburger Buns

Day 2: Breads / Rolls, Loaves, Boules

- **Lecture**
 - Straight Dough Method
 - Shaping – Loaf / Rolls / Boules
 - The 12 Stages of Yeast Dough Production
- **Learning Objectives**
 - Define and Describe the Steps in the Production of Yeast Leavened Breads.
 - Prepare a Variety of Yeast Leavened Breads.
 - Evaluate the Quality of Yeast Leavened Breads.
 - Define Baking Terms.
- **Demo**
 - Pullman Loaf
 - Boule
- **Competency-Based Learning Activity**
 - Loaves and Boules
 - Baking Science Experiment with Flours in Breads
- **Recipes**
 - Pullman Loaf: Pain Au Lait - pg. 151
 - Cuban Bread, pg. 146
 - Rolls Made with a Variety of Flours
- **Reading / Homework Assignment**
 - Professional Baking, Chapter 6: Understanding Yeast Doughs & Chapter 8 Lean Yeast Doughs
- **Assessment**
 - Uniform Standards / Line-Up
 - Cuban Boule
 - Pullman Loaf

Day 3: Breads – Pizza Dough / Flatbreads

- **Lecture**
 - Flour
 - Natural Leavening Agents and Preferments
 - Flatbreads
- **Learning Objective**
 - Prepare a Variety of Breads Using Lean Straight Dough Mixing Methods.
 - Evaluate the Properties of Leavening Agents.
 - Evaluate the Quality of Yeast Leavened Breads.
 - Define Baking Terms.
- **Demo**
 - Focaccia Dough - *If using the sponge method allow 8 – 16 hrs. @ 70 degrees.*
- **Competency-Based Learning Activity**
 - Focaccia
 - Pizza Dough

- **Recipes**
Italian Bread-Pizza Margherita, pg.143
Herb Focaccia – pg. 166, *If using the sponge method allow 8 – 16 hrs. @ 70 degrees.*
- **Reading / Homework Assignment**
Professional Baking Chapter 7: Understanding Artisan Breads
- **Assessment**
Focaccia (straight dough or sponge method)
Pizza dough

Day 4: Flatbreads / Hearth Baking / Fermentation

- **Lecture**
 - Fermentation
 - Leavening Agents
 - Hearth Baking
 - Flatbreads
- **Learning Objective**
 - Prepare a Variety of Breads Using Lean Straight Dough Mixing Methods.
 - Evaluate the Properties of Leavening Agents.
 - Describe and Apply the Function of Ingredients in the Baking Process.
 - Evaluate the Quality of Yeast Leavened Breads.
 - Define Baking Terms.
- **Demo**
Pizza
- **Competency-Based Learning Activity**
Pizza Margherita
Focaccia
Recipes
Complete Focaccia from Day 3, pg. 166
Pizza Margherita - pg.143
- **Reading / Homework Assignment**
Professional Baking - Chapter 12 Basic Syrups, Creams and Sauces
- **Assessment**
Uniform Standards / Line-Up,
Pizza Margherita
Focaccia

Day 5: Basic Custards: Crème Anglaise / Pastry Cream

- **Lecture**
 - The Function of Dairy and Eggs in The Baking Process
 - Basic Custards and Creams

- Pastry Cream
- Crème Anglaise
- **Learning Objectives**
 - Define and Evaluate Basic Creams and Custards.
 - Demonstrate the Ability to Prepare Pastry Foundations; Including Pastry Cream, Pâte à Choux, Crème Anglaise.
 - Evaluate the Quality of Prepared Creams, and Sauces.
 - Describe and Apply the Function of Ingredients in the Baking Process.
- **Demo**
Crème Anglaise
- **Competency-Based Learning Activity**
Crème Anglaise
Pastry Cream
- **Recipes**
Crème Anglaise, pg. 265 - 1/2 recipe
Pastry Cream, page 267 - Full recipe
- **Reading / Homework Assignment**
Professional Baking - Chapter 14: Pastry Basics
- **Assessment**
Uniform Standards / Line-Up
Crème Anglaise
Pastry Cream

Day 6: Eggs / Pâte à Choux

- **Lecture**
 - The Function of Eggs in the Baking Process
 - Pâte à Choux
 - Savory and Sweet Applications
 - Basic Piping
- **Learning Objectives**
 - Define and Evaluate Basic Pastry Doughs.
 - Demonstrate the Ability to Prepare Pastry Foundations; Including Pâte à Choux.
 - Evaluate the Quality of Prepared Pastries.
 - Describe and Apply the Function of Ingredients in the Baking Process.
- **Demo**
Pâte à Choux
- **Competency-Based Learning Activity**
Pâte à Choux
Pastry Cream
- **Recipes**
Pâte à Choux, pg. 334, 1/3 recipe
Pastry Cream – From Day 5
- **Reading / Homework Assignment**
Professional Baking -Chapter 10: Quick Breads

- **Assessment**
Uniform Standards / Line-Up
Pâte a Choux

Day 7: Quick Breads: Creaming and Muffin Method

- **Lecture**
 - Quick Breads
 - Creaming Method
 - Muffin Method
 - Altitude Adjustments
 - **Learning Objectives**
 - Define and Describe the Variety of Cake Types
 - Demonstrate the Ability to Prepare a Variety of Cakes and Quick Breads.
 - Describe Mixing Methods Utilized to Produce Quick Breads.
 - Evaluate the Quality of a Variety of Cakes and Quick Breads.
 - **Demo**
Creaming Method
Altitude Adjustments
 - **Competency-Based Learning Activity**
Cornbread Muffins
Blueberry Muffins
- Recipes**
Cornbread Muffins, page 222, 1/4 recipe
Blueberry Muffins, page 224, 1/8 recipe
- Reading / Homework Assignment**
Professional Baking, Chapters 10: Quick Breads & Chapter 16: Cake Mixing and Baking
- Assessment**
Uniform Standards / Line-Up
Muffin Method
Creaming Method

Day 8: Quick Breads - Biscuit Method / Fats and Oils

- **Lecture**
 - Quick breads-Biscuit Method
 - The Function of Fats and Oils in the Baking Process
 - Short Dough
 - Whipped Cream
- **Learning Objectives**
 - Define and Describe the Variety of Cake Types
 - Demonstrate the Ability to Prepare a Variety of Cakes and Quick Breads.
 - Describe Mixing Methods Utilized to Produce Quick Breads.
 - Evaluate the Quality of a Variety of Cakes and Quick Breads.

- **Demo**
Biscuit Method
- **Competency-Based Learning Activity**
Biscuit Method
Shortcake
Whipped Cream
Brown Sugar Spice Cake – *Freeze for day 9*
- **Recipes**
Biscuit I, pg. 220
Crème Chantilly, pg. 261
Brown Sugar Spice Cake, pg. 397
- **Reading / Homework Assignment**
Professional Baking, Chapter 17: Assembling And Decorating Cakes
- **Assessment**
Uniform Standards / Line-Up
Biscuit Method /

Day 9: Cake and Icing Assembly

- **Lecture**
 - Icing
 - Cake Assembly
 - Cake Finishing and Decor
- **Learning Objectives**
 - Define and Describe the Variety of Cakes and Icings.
 - Demonstrate the Ability to Prepare and Finish a Variety of Cakes.
 - Describe Mixing Methods Utilized to Produce Quality Cakes and Icings.
 - Evaluate the Quality of a Variety of Cakes and Icings
- **Demo**
Cake Assembly and Icing
Basic Piping
- **Competency-Based Learning Activity**
Cake Assembly
Cream Cheese Icing
Basic Piping
- **Recipes**
- Cream Cheese Icing, page 423 or Instructor HO
- **Reading / Homework Assignment**
Professional Baking, Chapter 17: Assembling and Decorating Cakes
- **Assessment**
Uniform Standards / Line-Up
Cake Assembly

Day 10: Celebration of Student Success Buffet

- **Lecture**
 - Buffet Presentation
- **Learning Objectives**
 - Buffet Presentation and Display.
- **Demo**
 - TBD
- **Competency-Based Learning Activity**
 - Brown Sugar Spice Cake with Cream Cheese Icing
- **Recipes**
 - Brown Sugar Spice Cake, pg. 397
 - Cream Cheese Icing, pg.423 or Instructor HO
- **Reading / Homework Assignment**
 - Professional Baking, Chapter 19: Cookies
- **Assessment**
 - Uniform Standards / Line-Up
 - Buffet Presentation

Day 11: Cookies / Leavening Agents

- **Lecture**
 - Cookies-Drop
 - Cookies-Rolled
 - The Function of Leavening Agents in The Baking Process
- **Learning Objectives**
 - Describe and Apply the Function of Ingredients in the Baking Process.
 - Prepare a variety of baked products using Creaming, Sponge and Muffin Methods.
- **Demo**
 - Cookies
- **Competency-Based Learning Activity**
 - Cookies - Drop Method
 - Cookies - Rolled Method
- **Recipes**
 - Chocolate Chip Cookies, page 493
 - Sugar Cookies, page 495
- **Reading / Homework Assignment**
 - Professional Baking, Chapter 24: Chocolate
- **Assessment**
 - Uniform Standards / Line-Up,
 - Cookies-Drop Method
 - Cookies-Rolled Method

Day 12: Basics of Chocolate

- **Lecture**
 - Ingredient Function - Chocolate
 - Chocolate Handling
 - Chocolate Tempering - Seeding Method
 - Ganache
 - The Function of Chocolate in The Baking Process
- **Learning Objectives**
 - Demonstrate the ability to Temper Chocolate Using the Seeding Method.
 - Demonstrate the Ability to Use Chocolate in Desserts.
 - Explain the Effect that Chocolate has on Desserts.
- **Demo**

Chocolate Tempering-Seeding Method
- **Competency-Based Learning Activity**

Chocolate Tempering - Seeding Method
Ganache
Rolled Truffles
- **Recipes**

Dark Chocolate Truffles, page 649, ¼ recipe
- **Reading / Homework Assignment**

Professional Baking, Chapter 26: Sugar Techniques
- **Assessment**

Uniform Standards / Line-Up
Rolled truffles

Day 13: Sugars and Sweeteners and Confectionary

- **Lecture**
 - Cooking Sugar
 - Candied Nuts
 - Caramel
 - The Function of Sugar and Sweeteners in The Baking Process
- **Learning Objectives**
 - Demonstrate the Ability to Cook Sugar.
 - Demonstrate the ability to Use Sugar and Caramel in a Variety of Desserts.
- **Demo**

Candied Nuts
Caramel
- **Competency-Based Learning Activity**

Cooking Sugar
Candied Nuts/ Praline
Caramel

- **Recipes**
Caramel Sauce, page 276
Candied Nuts / Praline – HO per Instructor
- **Reading / Homework Assignment**
Professional Baking,
- **Assessment**
Uniform Standards / Line-Up,
Candied Nuts
Caramel

Day 14: Service Learning Day

- **Lecture**
 Discuss importance of service in our industry.
- **Learning Objectives**
 Discuss and demonstrate the importance of service in our industry
- **Competency-Based Learning Activity**
Community and Industry Volunteer Service.
- **Reading / Homework Assignment**
Professional Baking, Chapter 22: Fruit Desserts
- **Assessment**
Uniform Standards / Industry Service

Day 15: Fruit Desserts / Poached, Baked, Flambéed

- **Lecture**
Fruit desserts
Poaching fruit
Baked fruit
Flambéed fruit
- **Learning Objectives**
Prepare a variety of fruit based desserts
Identify and select ingredients for use in a variety of baked products
- **Demo**
Poached Fruit
Flambéed Fruit
- **Competency-Based Learning Activity**

Fruit desserts
Poaching fruit in wine
Baked fruit
Flambéed fruit

- **Recipes**

Baked Apple - Handout BB
Poached Pears in Wine, page 586
Flambéed Fruit-per instructor

- **Reading / Homework Assignment**

Professional Baking, Chapter 13: Pies and Chapter 14: Pastry Basics

- **Assessment**

Uniform Standards / Line-Up
Baked Apples
Poached Pears

Day 16: Pies and Tarts

- **Lecture**

- Pâte Brisée
- Pâte Sucrée
- Pâte Sablée

- **Learning Objectives**

- Define Terms Commonly Used in Pies and Tarts.
- Demonstrate the Ability to Make a Variety of Pie and Tarts.
- Evaluate the Quality of Pies and Tarts.

- **Demo**

Pie and Tart Dough

- **Competency-Based Learning Activity**

Pie and Tart Dough

- **Recipes**

Pâte Brisée pg. 317 X 1
Pâte Sablée Chocolate, pg. 317

- **Reading / Homework Assignment**

Professional Baking, Chapter 13: Pies and Chapter 14: Pastry Basics

- **Assessment**

Uniform Standards / Line-Up
Pie and Tart Dough

Day 17: Pies and Tarts – Assembly and Decor

- **Lecture**

- Pies and Tarts
- Assembly and Decor

- **Learning Objectives**
 - Define Terms Commonly Used in Pies and Tarts.
 - Demonstrate the Ability to Make a Variety of Pie and Tarts.
 - Evaluate the Quality of Pies and Tarts.

- **Demo**
Pie and Tart Assembly and Decor

Competency-Based Learning Activity

Individual Chocolate Tarts
Apple Pie

- **Recipes**
Chocolate Tart, pg. 359
Old Fashioned Apple Pie, pg. 299
Streusel Topping, pg. 198
- **Reading / Homework Assignment**
Professional Baking, Chapter 23: Dessert Presentation
- **Assessment**
Uniform Standards / Line-Up
Chocolate Tarts
Apple Pie

Day 18: Plated Desserts

- **Lecture**
 - Dessert Plating and Presentation
 - Chocolate Mousse
- **Learning Objectives**
 - Discuss a Variety of Plating and Presentation Styles.
 - Demonstrate the Ability to Make Basic Pastry Foundations: Syrups, Creams and Sauces.
 - Demonstrate the Ability to Create an Appealing Plate Design.
- **Demo**
Chocolate Mousse
Plating
- **Competency-Based Learning Activity**
Chocolate Mousse
Florentine
Fruit Coulis
- **Recipes**
Chocolate Mousse II, pg. 273
Florentine, pg. 515 x 1/4
Fruit Coulis, pg. 278

- **Reading / Homework Assignment**
Professional Baking, Chapter 23: Dessert Presentation
- **Assessment**
Uniform Standards / Line-Up
Chocolate Mousse
Plating / Presentation

Day 19: Practical Exam – Day 1

NOTE: This is a one-day practical. Half of the class will be scheduled on day 19, the other half will be scheduled on day 20.

- **Lecture**
 Review for Final Exam
- **Learning Objectives**
 Prepare a variety of Desserts, Pies and Tarts.
 Prepare a variety of Yeast-Risen Breads Utilizing the Straight Dough Method.
 Prepare Pastry Foundations Including Pastry Cream, Pâte a Choux, Crème

Anglaise.

- **Competency-Based Learning Activity**
Practical exam
- **Recipes**
Soft Rolls, pg. 149
Old Fashioned Apple Pie, pg. 299
Streusel Topping, pg.198
Crème Anglaise, pg. 265
- **Assessment**
Uniform Standards / Line-Up
Practical Exam

Day 20: Practical Exam – Day 2

NOTE: This is a one-day practical. Half of the class will be scheduled on day 19, the other half will be scheduled on day 20.

- **Lecture**
 Review for Final Exam
- **Learning Objectives**
 Prepare a variety of Desserts, Pies and Tarts.
 Prepare a variety of Yeast-Risen Breads Utilizing the Straight Dough Method.
 Prepare Pastry Foundations Including Pastry Cream, Pâte a Choux, Crème Anglaise
- **Competency-Based Learning Activity**
Practical Exam

- **Recipes**
Soft Rolls, pg. 149
Old Fashioned Apple Pie, pg. 299
Streusel Topping, pg.198
Crème Anglaise, pg. 265
- **Assessment**
Uniform Standards / Line-Up
Practical Exam

Day 21: Final Exam

- **Assessment**
Uniform Standards / Line-Up
Written Final Exam
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BAK 101 Introduction to Baking and Pastry – Course Syllabus

Course Description

This introductory-level course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. Students will gain a working knowledge of the major methods such as creaming, blending, meringues, cut-in, straight dough, custards, frozen desserts, chocolates, and sauces. Students will also taste and evaluate products they create in class to enhance their understanding of the course material.

Prerequisites

N/A

Learning Outcomes

At the conclusion of this course, students will have the ability to:

- Identify and select ingredients for use in a variety of baked products
- Apply standards of professionalism to the baking industry
- Describe and apply the function of ingredients in the baking process
- Explain the use of formula and the bakers percentage as it relates to the baking process
- Prepare a variety of baked products using creaming, sponge, muffin, basic custards methods, cake & dessert and bread preparation.
- Describe and use the equipment typical to the baking process
- Describe and demonstrate the basic baking science principles, ratio and technique

Required Text, Materials and Equipment

- Book: Professional Baking 6e w/ Wiley Plus ISBN#978-1-118-25436-3
- Culinary Arts or Baking and Pastry Arts toolkit – Sold at COCC Bookstore
- Complete uniform – All uniform components are sold at the COCC Bookstore or via [ChefWorks](#)

BAK 101 Introduction to Baking and Pastry - Course Syllabus

Course Term:

CRN:

Course Day/Time:

2017-2018

All previously dated material is now invalid
BAK 101 Introduction to Baking and Pastry

Note: Refer to [COCC academic calendar](#) for campus holidays

Course Dates:

Course Location:

Final Exam Date:

Instructor:

Office Location:

Dept Phone:

Dept Fax: 1.877.541.2433

Email:

Office Hours:

Finals Week Office Hours:

I am also available by appointment if you cannot meet during my office hours.

Grading:

Grading Scale

To meet graduation requirements, students must complete every course with a minimum grade of a C.

A = 93-100, A- = 90-92, B+ = 87-89, B = 83-86, B- = 80-82, C+ = 77-79, C = 70-76, D = 65-69, F = 0-64

Grading Weight

25% Daily Points (includes: professionalism, sanitation, organization, and competency-based learning)

5% Leadership Points (includes: Sous Chef, Sanitation Steward and Food Steward)

15% Quizzes (see MCO for schedule of quizzes)

10% Mid-term (includes mid-term exam)

5% Assignments (instructor will assign during the class)

15% Final Exam (includes written final exam)

25% Practical exam (includes practical exam)

Service Learning Initiatives:

In order to enhance the theoretical and experientially based learning that takes place in the CCI curriculum, formal service-learning initiatives are integrated into the student learning experience. Students can expect to be involved in a diversity of service learning activities that are relevant to the content within a program or course in which they are attending. The goal of service learning is to increase student confidence through reality-based learning and repetition, while also increasing student awareness about social engagement and how the restaurant industry “gives back” to society via service.

Attendance:

Students are empowered to control their overall learning experience and success throughout their CCI learning experience. Consistent attendance is very important for student academic success. Regular

classroom attendance is not only an essential ingredient for academic achievement, but is also a fundamental building block for success in the hospitality industry after graduation. If a student must be absent due to an emergency, they are encouraged to communicate in advance to the instructor.

Student Handbook:

Compliance with CCI uniform, personal grooming, conduct and classroom policies is a contributing factor to student success. Please review and download the *CCI Student Handbook* at

<http://cascadeculinary.com/> or <http://cascadeculinary.com/wp-content/uploads/2016/03/CCI-Student-Handbook-2016-17.pdf>

Course Policies and Expectations:

Blackboard

This course will be supplemented with Blackboard use. Students that do not have access to the internet at home can access Blackboard via any campus computer lab.

Students Rights and Responsibilities

Please read the Students Rights and Responsibilities (cocc.edu/policies/general-policy-manual/student/student-rights-and-responsibilities.aspx) handbook including provisions for dishonesty, classroom behavior, children & pets on campus, acceptable computer usage, smoking, harassment, parking, etc.

Americans with Disabilities Statement

Students with documented disabilities who may need special instructional accommodations or who may need special arrangements in the event of an evacuation should notify the instructor as soon as possible, no later than the second week of the term. Students may contact COCC Disability Office in Boyle Education Center to discuss special needs at 541.383.7583.

COCC Non-Discrimination Policy

Central Oregon Community College is an affirmative action, equal opportunity institution. It is the policy of the Central Oregon Community College Board of Directors that there will be no discrimination or harassment on the basis of age, disability, gender, marital status, national origin, race, religion, sexual orientation, or veteran status in any educational programs, activities or employment. Persons having questions about equal opportunity and non-discrimination, please contact Human Resources for referral to the appropriate personnel, 541.383.7236.

Student Insurance

Students are not covered by medical insurance while on campus or involved in college classes and activities. Students are responsible for their own medical and dental insurance coverage. Information on student insurance coverage can be obtained at the cashier in Boyle Education Center.

Final Exam Policy

See cocc.edu/policies/general-policy-manual/academic/final-exam.aspx for information regarding emergency closure during finals week and deadlines for students requesting change in exam schedule.

Important Term Dates

See cocc.edu/departments/admissions/degrees-and-classes/academic-calendar-important-dates-by-term.aspx for tuition due, late fees, holidays, last day to drop without transcript impact, last date to drop with transcript W designation requiring instructor signature, etc.