

CASCADE CULINARY INSTITUTE – BAKING AND PASTRY ARTS

Certificate of Completion

54-55 credits

CERTIFICATE AS AWARDED ON TRANSCRIPT

Certificate of Completion, Baking and Pastry Arts

PROGRAM DESCRIPTION

This 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 arts techniques and to serve as a competency-based learning experience that prepares students for a successful career within the hospitality industry. Emphasis is given to technique and ratios over that of recipes. The curriculum delivers hands-on applied learning grounded in theory. Instructors conduct daily assessment of student learning in the areas of applied competency-based skill development, professionalism, food safety and sanitation and organization; combined with standard homework assignments, projects, quizzes and exams. Field trips and guest speakers serve to enhance the student learning experience and to provide up-to-date information regarding current industry practices. Participation in social and community service learning activities also provide informal learning and industry networking opportunities for students outside of the classroom. The Baking and Pastry Arts Certificate program has been accredited by the American Culinary Federation Foundation Accrediting Commission since 2014.

COST OF PROGRAM

In addition to standard COCC tuition rates, students should anticipate the following estimated program costs:

- \$23 OLCC Liquor Control Card
- \$185 per credit course fee
- Additional costs for books, knives and supplies approximately \$1,500

PROGRAM ENTRANCE REQUIREMENTS

- Minimum placement scores resulting in WR 121 placement or completion of WR 065/095 ("C" or better)
- Minimum placement scores resulting in MTH 060 placement (equivalent to CUL 090) or completion of MTH 020/031 ("C" or better)

MINIMUM GPA AND GRADE REQUIREMENTS

All required program courses must be completed at a "C" grade or better and graduates must have a cumulative 2.0 GPA or higher.

PROGRAM STANDARDS

See Culinary Student Handbook.

TRANSFER INFORMATION

This certificate is designed for students planning to enter their chosen field after completion. Often only selected credits are considered transferrable to public or private baccalaureate institutions.

PROGRAM REQUIREMENTS

RECOMMENDED COURSE SEQUENCING

Term One

BAK 110	Baking Foundations I	4
CUL 090	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
WR 121 or BA 214	Academic Composition Business Communications	3-4

Term Two

BAK 140	Baking and Pastry Foundations II	4
CUL 101	Introduction to Culinary	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3

Term Three

BAK 170	Baking and Pastry Foundations III	4
BAK 180	Custards and Frozen Desserts	4
HM 190	Contemporary Dining Room Service Operations, Etiquette and Guest Relations	5

Term Four

BAK 210	Modern Sugar Art and Chocolate Décor	4
CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	5
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	4