CASCADE CULINARY INSTITUTE – BAKING AND PASTRY ARTS
Associate of Applied Science (AAS) Degree
96-97 credits

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. Emphasis is given to technique and ratios over that of recipes. The curriculum delivers hands-on applied learning that is 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  Academic Composition 3-4
  or BA 214  Business Communications

**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
- BAK 220  Wedding, Celebration and Specialty Cakes 4
- CUL 200  Comprehensive Kitchen Operations for the Restaurant Industry 5
- CUL 230  Culinary Nutrition and Applied Techniques of Healthy Cooking 4

**Term Five**
- BAK 240  The Craft of Artisan Breads 4
- BAK 250  Petit Fours, Candies and Specialty Cakes 4
  1 course  Baking and Pastry Specialization List 4
  1 course  Baking and Pastry Specialization List 4

**Term Six**
- CUL 270  Culinary Arts Capstone Internship 6
  1 course  Baking and Pastry Specialization List 4
  1 course  Baking and Pastry Specialization List 4

**Term Seven**
- BAK 280  Baking and Pastry Industry Internship 6
- HM 290  Career Success and E-Folio Presentation 2
- CUL 270  Culinary Arts Capstone Internship 6
- BAK 235s  Classical French Pastries 4
- BAK 245s  Advanced Sugar Décor and Chocolate Sculpting 4
- BAK 255s  Artisan Breads with Heirloom Whole Grains 4
- CUL 225  Applied Harvesting and Food Preservation Principles 4
- CUL 235s  Farm to Table and Sustainable Cuisine Practices 4
- CUL 245s  Modernist Cuisine and the Evolution of Cooking 4
- CUL 255s  Event Planning and Execution with Modern Banquet Cookery 4
- CUL 265s  Advanced Skill Development and Culinary Competition Mastery 4

BAKING AND PASTRY SPECIALIZATION LIST
- BA 101  Introduction to Business 4
- BA 206  Management Fundamentals I 4
- BA 223  Marketing Principles I 4
- BA 250  Entrepreneurship 4
- BAK 101  Introduction to Baking & Pastry 4
- BAK 235s  Classical French Pastries 4
- BAK 245s  Advanced Sugar Décor and Chocolate Sculpting 4
- BAK 255s  Artisan Breads with Heirloom Whole Grains 4
- CUL 225  Applied Harvesting and Food Preservation Principles 4
- CUL 235s  Farm to Table and Sustainable Cuisine Practices 4
- CUL 245s  Modernist Cuisine and the Evolution of Cooking 4
- CUL 255s  Event Planning and Execution with Modern Banquet Cookery 4
- CUL 265s  Advanced Skill Development and Culinary Competition Mastery 4

**Term Eight**
- BAK 280  Baking and Pastry Industry Internship 6
- HM 290  Career Success and E-Folio Presentation 2
- CUL 270  Culinary Arts Capstone Internship 6
- BAK 235s  Classical French Pastries 4
- BAK 245s  Advanced Sugar Décor and Chocolate Sculpting 4
- BAK 255s  Artisan Breads with Heirloom Whole Grains 4
- CUL 225  Applied Harvesting and Food Preservation Principles 4
- CUL 235s  Farm to Table and Sustainable Cuisine Practices 4
- CUL 245s  Modernist Cuisine and the Evolution of Cooking 4
- CUL 255s  Event Planning and Execution with Modern Banquet Cookery 4
- CUL 265s  Advanced Skill Development and Culinary Competition Mastery 4