

# CASCADE CULINARY INSTITUTE – BAKING AND PASTRY ARTS

Associate of Applied Science (AAS) Degree  
96-97 credits

## DEGREE AS AWARDED ON TRANSCRIPT

Associate of Applied Science, Baking and Pastry Arts

## 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

## 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