

# CASCADE CULINARY INSTITUTE-BAKING AND PASTRY ARTS

## **CERTIFICATE OF COMPLETION ASSOCIATE OF APPLIED SCIENCE**

The Baking and Pastry Arts program is designed to expose students to the step-by-step process from foundational 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. The Baking and Pastry Arts Certification program has been accredited by the American Culinary Federation Foundation Accrediting Commission since 2014

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

### **COST OF PROGRAM**

- \$23 OLCC Liquor Control Card
- \$185 per credit course fee
- Additional costs for supplies: toolkit, uniforms and textbooks, approximately \$1,500.

### **PROGRAM ENTRANCE REQUIREMENTS**

- High school diploma or GED
- Minimum placement scores resulting in WR 121 placement OR completion of WR 65/95 ("C" or better)
- Minimum placement scores resulting in MTH 60 placement (equivalent to CUL 90) OR completion of MTH 20/31 ("C" or better)

### **CERTIFICATE OF COMPLETION (55 CREDITS)**

#### **TERM ONE**

BAK 110	Baking and Pastry Foundations I	4
CUL 90	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
WR 121	English Composition	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	Contemporary Custards, Frozen Desserts and Tarts	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

**ASSOCIATE OF APPLIED SCIENCE  
(97 CREDITS)**

**TERM ONE**

BAK 110	Baking and Pastry Foundations I	4
CUL 90	Applied Math for Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
WR 121	English Composition	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
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
I course	Baking and Pastry Specialization List	4
I course	Baking and Pastry Specialization List	4

**TERM SIX**

CUL 270	Culinary Arts Capstone Internship	6
I course	Baking and Pastry Specialization List	4
I 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 & 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 & 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

Visit <http://www.cocc.edu/Financial-Aid/Gainful-Employment/> to find more information on program cost, how students have financed the cost, average graduation rate and jobs associated.

*Effective for 2016–17 Academic Year*