BAKING MANAGEMENT, ASSOCIATE OF APPLIED SCIENCE

The Associate of Applied Science (AAS) Baking Management program provides a broad foundation of baking and pastry theory and practical training necessary for success in the food service industry. Students will learn the art of creating tasty baked goods, pastries,and confections, from traditional bread baking to beautiful showpieces. Students will also learn to use sugar, syrups, icings and chocolate. This program curriculum prepares students for a career as a professional baker or pastry chef in a bakery, restaurant, hotel or resort.

This degree utilizes the same curriculum as the Baking and Pastry Arts degree, except that during the final terms the Baking Management student will take up to an additional 27 academic credits. This will allow the student to transfer into the Bachelor of Applied Science in Hospitality and Tourism program at Southern Oregon University with junior standing for registration purposes.

Oregon Coast Culinary Institute (OCCI) at Southwestern was granted accreditation by the American Culinary Federation (ACF (https://www.acfchefs.org)). This accreditation is the highest level available for initial accreditation by the ACF — the premier professional chefs' organization in North America, focusing its efforts on offering education, apprenticeship and industry certification. With the ACF accreditation, OCCI's graduates will automatically gain the title of Certified Culinarian upon graduation, along with their associate's degrees.

Entry Requirements

For application and fee information, contact OCCI Admissions (https://www.occi.net/admissions) at 541-888-7195.

Graduation Requirements

Students must complete a minimum of 106 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses in this program must be completed with a grade of 'C' or better. Twenty-four (24) credits must be completed at Southwestern before the AAS Baking Management degree is awarded.

Complete the graduation application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term).

Pre-Program Courses

Students are required to take the following courses *prior to* the program courses, depending on students' college placement information. See advisor for details:

Code	Title	Credits
CIS90	Computer Basics (or demonstrate proficiency)	2
WR90	Paragraph Fundamentals (or placement in higher writing course)	3-4
or WR90R	Academic Literacy	
MTH95	Intermediate Algebra	4
or MTH105	Math in Society	

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Course	Title	Credits
First Year		
Fall		
CRT2015	Sanitation and Safety for Managers	3
CRT2031	Bakery and Pastry Fundamentals	6
CRT2032	Baking and Pastry Fundamentals II	7
CRT2039	Prof Pres for the Culinary Wrkfrc	3
	Credits	19
Winter		
CRT2016	Culinary Nutrition	3
CRT2027	Introduction to Sugar	1
CRT2028	Basic Chocolate	1
CRT2033	Classic and Contemporary Cakes	4
CRT2040	Culinary Arts for Baking and Pastry	6
CIS120	Concepts of Computing	4
	Credits	19
Spring		
CRT2007	Inventory Control and Purchasing	1
CRT2017	Restaurant Management Supervision	3
CRT2018	Culinary Arts Career Planning	1
CRT2024	Frozen Desserts	3
CRT2026	Dessert Menu Development	1
CRT2030	Bakery Design	3
CRT2045	Retail Baking	7
	Credits	19
Second Year		
Summer		
CRT2034	Advanced Sugar and Chocolate	2
CRT2037	Plated Desserts	6
CRT2038	Applied Visual Principles	1
CRT2042	Wedding Cakes	3
HE250	Personal Health	3
	Credits	15
Fall		
CRT280B1	CWE: Baking and Pastry Arts	6
ECON201	Microeconomics	4
BA211	Principles of Accounting I	4
WR121 or WR121H	English Composition or English Composition w/Honors	3
	Credits	17
Winter		
CRT280B1	CWE: Baking and Pastry Arts	6
ECON202	Macroeconomics	4
WR122 or WR122H	English Composition or English Composition w/Honors	3
MTH243	Intro to Probability and Statistics	4
	Credits	17
	Total Credits	106

Program Student Learning Outcomes

Upon successful completion of this program the student will be able to:

- Demonstrate understanding of safe and effective kitchen equipment use and maintenance.
- Demonstrate expert-level operation of professional kitchen tools and equipment.
- Demonstrate knife skills, knife sharpening techniques, handling a steel, and cutting techniques.
- Understand the basic principles for using seasoning and flavoring to create good tasting food.
- Obtain ServSafe Certification.
- Demonstrate food preparation for the following cooking methods - saute, broil, grill, braise, deep and stir fry, and poach.
- Understand basic principles of baking through formulas and measurement, mixing and gluten development and the baking process.
- Prepare a variety of pastry products.
- Become familiar with regional and international cuisine. Develop an appreciation for native products, herbs, and foods.
- Understand the basic principles of emulsification and all aspects of the elements of cold food pantry.
- Utilize concept of menu planning, cost control, purchasing, receiving, quality standards, profit, and staffing costs.
- Describe and apply the principles of nutrition to maximize nutrient retention in food preparation.
- Demonstrate supervisory skills and abilities utilizing critical thinking skills.

Program Note

The articulated SOU Hospitality & Tourism Management degree will require an additional 9 credits in humanities, 4 credits in social sciences, and 11 credits in science to meet SOU's University Studies Requirements (https://inside.sou.edu/advising/transfers.html).