

# BAKING AND PASTRY ARTS, ASSOCIATE OF APPLIED SCIENCE

The Associate of Applied Science (AAS) Baking and Pastry Arts 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. Prepares students for a career as a professional baker or pastry chef in a bakery, restaurant, hotel or resort.

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 91 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 and Pastry Arts 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 or WR90R	Paragraph Fundamentals (or placement in higher writing course) Academic Literacy	3-4
MTH20	Basic Mathematics	4

## Program Guide

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
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 Wrkfr ( or college level Speech course)	3
MTH81	Applied Mathematics for Culinary	4
Credits		23

### Winter

CRT2016	Culinary Nutrition <sup>1</sup>	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
WR115	Introduction to Expository Writing (or higher writing course)	3
Credits		22

### 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 <sup>2</sup>	3
Credits		15

#### Fall

CRT280B2	CWE: Baking and Pastry Arts	12
Credits		12
Total Credits		91

<sup>1</sup> FN225 Nutrition may be substituted for CRT2016 Culinary Nutrition.

<sup>2</sup> PE231 Wellness for Life or three (3) credits of PE185 sport/activity courses may be substituted for HE250 Personal Health.

## Program Student Learning Outcomes

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

- Prepare yeast-raised products to include breads, yeast-leavened pastries to include laminated doughs, breakfast pastries and leavened cakes.
- Prepare a variety of cakes, fillings and icings to include chemical and mechanical leavening techniques.
- Prepare a variety of egg- and dairy-based products to include meringue, sponge, soufflés, mousses, custards, and creams.
- Prepare a variety of fried baked goods to include fritters and doughnuts.
- Prepare a variety of pastry products to include pies, tarts, pate a choux, crepes, puff pastry, and fillo dough.

- Identify, select and demonstrate the use of various chocolates and sugar and the common uses for the decoration processes.
- List and explain the application of mixes and other convenience products pertaining to the baking process.
- Utilize concept of cost control, purchasing, receiving, quality standards, profit, and staffing costs.
- Describe and apply the principles of nutrition to maximize nutrient retention in baking preparation.
- Demonstrate supervisory skills and abilities utilizing critical thinking skills.
- Obtain ServSafe Certification.