

# BAKING AND PASTRY ARTS, CERTIFICATE OF COMPLETION

The Certificate of Completion 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 an entry-level baking position such as a pastry cook or baker in a bakery, restaurant, hotel or resort.

## Entry Requirements

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

## Gainful Employment Disclosure

Southwestern is required by federal regulations to disclose information related to the College's educational programs that lead to gainful employment in a recognized occupation. This information is intended to provide students the opportunity to measure employment outcomes associated with certificate programs.

Gainful employment information for the Certificate of Completion Baking and Pastry Arts (<https://www.socc.edu/images/ge/baking.html>) can be found online.

## Graduation Requirements

Students must complete a minimum of 73 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses in the program must be completed with a 'C' or better. One course must be completed at Southwestern before the Certificate of Completion Baking and Pastry Arts 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).

## 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
Credits		16
<b>Winter</b>		
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
Credits		15
<b>Spring</b>		
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
<b>Second Year</b>		
<b>Summer</b>		
CRT2034	Advanced Sugar and Chocolate	2
CRT2037	Plated Desserts	6
CRT2042	Wedding Cakes	3
Credits		11
<b>Fall</b>		
CRT280B2	CWE: Baking and Pastry Arts	12
Credits		12
Total Credits		73

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

## 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, fried baked goods, and a variety of pastry products to include but not limited to meringue, fritters, and pies.
- 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.
- Describe and apply the principles of nutrition to maximize nutrient retention in baking preparation.
- Obtain ServSafe Certification.