

# 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 (SOU) with junior standing for registration purposes. The articulated SOU Hospitality and 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.

Oregon Coast Culinary Institute (OCCI) at Southwestern was granted accreditation by the American Culinary Federation (ACF). 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 at 541-888-7195.

## GRADUATION REQUIREMENTS

Students must complete a minimum of 108 credit hours with a cumulative Grade Point Average (GPA) of 2.0 or better. All courses must be completed with a grade of 'C' or better. Twenty-four (24) credits must be completed at Southwestern before the 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).

## 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.

## 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
WR90R	Academic Literacy (or placement in higher writing course)	4
MTH95	Intermediate Algebra (or placement in higher math course)	4
or MTH105	Math in Society	

## 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 Wrkfrc <sup>1</sup>	3
		Credits
		19
<b>Winter</b>		
CRT2016	Culinary Nutrition <sup>2</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
<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
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	Credits	19
<b>Second Year</b>		
<b>Summer</b>		
CRT2034	Advanced Sugar and Chocolate	2
CRT2037	Plated Desserts	6
CRT2038	Applied Visual Principles	1
CRT2042	Wedding Cakes	3
HE250	Personal Health	3
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	Credits	15
<b>Fall</b>		
CRT280B1	CWE: Baking and Pastry Arts	6
ECON201	Microeconomics	4
BA211	Principles of Accounting I	4
WR121	English Composition	4
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	Credits	18
<b>Winter</b>		
CRT280B1	CWE: Baking and Pastry Arts	6
ECON202	Macroeconomics	4
WR122	English Composition	4
MTH243	Intro to Probability and Statistics	4
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	Credits	18
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	Total Credits	108

<sup>1</sup> SP111, SP218, SP219 may be substituted for CRT2039.

<sup>2</sup> FN225 may be substituted for CRT2016.

\* All Honors courses may substitute for their equivalent requirements.