

# 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 at 541-888-7195.

## GRADUATION REQUIREMENTS

Students must complete a minimum of 72 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses must be completed with a grade of '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 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.

## PROGRAM GUIDE

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
CRT115	Sanitization & Safety for Managers	3
CRT170	Baking & Pastry Foundations I	5
CRT175	Baking & Pastry Foundations II	5

CRT110	Intro to Food and Beverage	3
<b>Credits</b>		<b>16</b>
<b>Winter</b>		
CRT135	Culinary Nutrition <sup>1</sup>	3
CRT190	Culinary Arts for Baking & Pastry	5
CRT130	Menu Planning & Inventory Control	2
CRT185	Baking & Pastry Foundations III	5
<b>Credits</b>		<b>15</b>
<b>Spring</b>		
CRT145	Restaurant Management & Supervision	3
CRT195	Retail Baking	5
CRT200	Advanced Confectionary	2
CRT205	Wedding Cakes	5
<b>Credits</b>		<b>15</b>
<b>Second Year</b>		
<b>Summer</b>		
CRT165	Restaurant Service	8
CRT160	Craft of Beverage Service	3
BA150	Introduction to Entrepreneurship	3
<b>Credits</b>		<b>14</b>
<b>Fall</b>		
CRT280B1	Directed Practice: Baking & Pastry	6
<b>Credits</b>		<b>6</b>
<b>Winter</b>		
CRT280B1	Directed Practice: Baking & Pastry	6
<b>Credits</b>		<b>6</b>
<b>Total Credits</b>		<b>72</b>

<sup>1</sup> FN225 Nutrition may be substituted for CRT135.