

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 541-888-7309.

GRADUATION REQUIREMENTS

Students must complete a minimum of 106 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.
- 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, Pâte à 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.
- Engage in critical analysis and creative thinking in hospitality operations.
- Apply the basic principles of analytical thinking and problem solving when examining hospitality management issues.
- Analyze trends and organizational data and develop business strategies for the hospitality industry.

Math and writing placement are unique to each student and are determined during the admissions and intake advising process. Additional math or writing courses may be required prior to taking the math or writing program requirements in this degree.

PROGRAM GUIDE

Course	Title	Credits
First Year		
Fall		
CRT110	Intro to Food and Beverage	3
CRT115	Sanitization & Safety for Managers	3
CRT120	Professional Presentations ¹	3
CRT170	Baking & Pastry Foundations I	5
CRT175	Baking & Pastry Foundations II	5
Credits		19
Winter		
CIS120	Concepts of Computing	4
CRT130	Menu Planning & Inventory Control	2
CRT135	Culinary Nutrition ²	3
CRT185	Baking & Pastry Foundations III	5
CRT190	Culinary Arts for Baking & Pastry	5
Credits		19
Spring		
CRT145	Restaurant Management & Supervision	3
CRT195	Retail Baking	5
CRT200	Advanced Confectionary	2
CRT205	Wedding Cakes	5
Credits		15
Summer		
CRT160	Craft of Beverage Service	3
CRT165	Restaurant Service	10
CRT2018	Culinary Arts Career Planning	1
HE250	Personal Health ³	3
Credits		17

Second Year**Fall**

BA211Z	Principles of Financial Accounting	4
CRT280B1	Directed Practice: Baking & Pastry	6
ECON201Z	Principles of Microeconomics	4
WR121Z	Composition I	4

Credits	18
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Winter

CRT280B1	Directed Practice: Baking & Pastry	6
ECON202Z	Principles of Macroeconomics	4
STAT243Z	Elementary Statistics I	4
WR122Z	Composition II	4

Credits	18
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Total Credits	106
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¹ COMM111Z, COMM218Z, COMM219 may be substituted for CRT120.

² FN225 may be substituted for CRT135.

³ 3 credit hours of PE185 or PE231 will fulfill this requirement.