

# BAKING AND PASTRY ARTS - TWO-YEAR CERTIFICATE OF COMPLETION (CC2)

## Description

The Baking and Pastry Two-Year Certificate of Completion is designed to expose students to the step-by-step process, from foundation to advanced skills, of classical and contemporary baking and pastry arts techniques and to serve as a competency-based learning experience that prepares students for a successful career within the hospitality industry.

This program is accredited by the [American Culinary Federation](#).

## Program Learning Outcomes

Upon successful completion of the program, students will be able to:

1. Describe and demonstrate the process of classical and contemporary baking and pastry techniques.
2. Apply flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Use baking and pastry industry-specific equipment.
4. Apply food and beverage management, leadership, customer service, and interpersonal skills.
5. Apply food safety and sanitation practices.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Use baking and pastry industry-specific communication.

## Entrance Requirements

### Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121 Academic Composition or BA 214 Business Communications
- Completion of or minimum placement Math Level 7

## Additional Program Costs (Beyond Standard Tuition/Fees and Textbooks)

### Material Costs

- Oregon Liquor Control Commission service permit: \$28.65
- Knives, uniforms, and additional supplies: approximately \$1,500

### Enrollment Fees

- Specified courses: \$185 per credit fee for lab and consumable materials (see [program requirements](#) for courses with these fees indicated with: *courses*<sup>1</sup>)

## Course Requirements

Course	Title	Credits
<b>Core Courses</b>		
BAK 110	Baking and Pastry Foundations I <sup>1</sup>	4
BAK 140	Baking and Pastry Foundations II <sup>1</sup>	4
BAK 170	Baking and Pastry Foundations III <sup>1</sup>	4
BAK 180	Custards and Frozen Desserts <sup>1</sup>	4
BAK 210 or BAK 215	Modern Sugar and Chocolate Decor <sup>1</sup> Laminated Dough and Viennoiserie	4

or BAK 220 or BAK 240	Wedding Celebration and Specialty Cakes The Craft of Artisan Breads	
BAK 265	Comprehensive Retail Baking Operations	5
CUL 101	Introduction to Culinary Arts <sup>1</sup>	4
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking <sup>1</sup>	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 190	Dining Room Operations	5
WR 121 or BA 214	Academic Composition Business Communications	3-4
<b>Total Credits</b>		<b>54-55</b>

<sup>1</sup> Course carries a \$185 per credit fee for lab and consumable materials.

## Advising Notes

This certificate is designed for students planning to enter their chosen field after completion. Often only selected credits are considered transferable to public or private baccalaureate institutions.

## Performance Standards

- Academic Requirements:
  - Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
  - All courses in the program must be completed with a grade of C or higher.

## Sample Plan

First Year		Credits
Fall		
BA 214 or WR 121	Business Communications or Academic Composition	3-4
BAK 110	Baking and Pastry Foundations I	4
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
<b>Credits</b>		<b>13-14</b>
Winter		
BAK 140	Baking and Pastry Foundations II	4
BAK 180	Custards and Frozen Desserts	4
CUL 101	Introduction to Culinary Arts	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
<b>Credits</b>		<b>16</b>

**Spring**

BAK 170	Baking and Pastry Foundations III	4
HM 190	Dining Room Operations	5
HM 150	Procurement, Ingredient Identification and Food Cost Control	3

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<b>Credits</b>	<b>12</b>
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**Second Year****Fall**

BAK 210 or BAK 215 or BAK 220 or BAK 240	Modern Sugar and Chocolate Decor or Laminated Dough and Viennoiserie or Wedding Celebration and Specialty Cakes or The Craft of Artisan Breads	4
BAK 265	Comprehensive Retail Baking Operations	5
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	4

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<b>Credits</b>	<b>13</b>
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<b>Total Credits</b>	<b>54-55</b>
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