

ASSOCIATE OF APPLIED SCIENCE BAKING AND PASTRY ARTS

The Associate of Applied Science in 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 a career as a professional baker or pastry chef in a bakery, restaurant, hotel or resort.

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 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, pate a 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.
- Utilize concept of cost control, purchasing, receiving, quality standards, profit and staffing costs.

- Describe and apply the principles of nutrition to maximize nutrient retention in baking preparation.
- Demonstrate supervisory skills and abilities utilizing critical thinking skills.
- Serv Safe Certification.

ENTRY REQUIREMENTS

This is a restricted program. For application and fee information, contact the Director of Student Recruiting at (541) 888-7195.

GRADUATION REQUIREMENTS

Students must complete a minimum of 91 credit hours with a minimum Grade Point Average (GPA) of 2.0 (C) average or better. Thirty (30) of the last 45 credits must be earned at Southwestern before the AAS in Baking and Pastry Arts degree is awarded.

Complete the graduation application process one term prior to the term of completion (i.e., spring term graduates must apply during winter term).



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PREREQUISITES	CIS101 (2) Computers in Society	WR90 (3) Paragraph Fundamentals (or placement test score)	MTH20 (4) Basic Mathematics (or placement test score) ¹	Reading Score of ASSET39 COMPASS69		
FALL = 23 CREDITS	CRT2031(6) Baking and Pastry Fundamentals I	CRT2032 (7) Baking and Pastry Fundamentals II	CRT2015 (3) Sanitation and Safety for Managers	SP218 (3) Interpersonal Communication	MTH81 (4) Applied Math for Culinary Arts	
WINTER = 19 CREDITS	CRT2027 (1) Basic Sugar	CRT2033 (4) Classic and Contemporary Cakes	CRT2040 (6) Culinary Arts for Baking and Pastry Majors	CRT2028 (1) Basic Chocolate	CIS120 (4) Concepts of Computing	CRT2016 (3) Culinary Nutrition
SPRING = 22 CREDITS	CRT2007 (1) Inventory Control and Purchasing	WR115 (3) Introduction to Expository Writing ²	CRT2045 (7) Retail Baking	CRT2017 (3) Restaurant Management and Supervision	CRT2030 (3) Bakery Design	SPRING COURSES CONTINUED ON NEXT LINE
SPRING CONTINUED	CRT2024 (3) Frozen Desserts	CRT2026 (1) Dessert Menu Development	CRT2018 (1) Culinary Arts Career Planning			

64 CREDITS = FIRST YEAR TOTAL REQUIREMENTS

SUMMER = 15 CREDITS	CRT2034 (2) Advanced Sugar and Chocolate	CRT2042 (3) Wedding Cakes	CRT2037 (6) Plated Desserts	HE250 (3) Personal Health ³	CRT2038 (1) Applied Visual Principles
FALL = 12 CREDITS	CRT2280 (12) Work Experience: Culinary Externship				

27 CREDITS = SECOND YEAR TOTAL REQUIREMENTS

91 CREDITS = TOTAL PROGRAM REQUIREMENTS

PROGRAM NOTE

¹May substitute MTH55 for requirement.

²May be substituted with a higher level writing course. Course must be completed with a grade of 'C' or better.

³PE231 or three credits of PE185 may be substituted for HE250, course(s) must be completed with a grade of 'C' or better.