

# 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   |
|-------------------|---|-----------|
| <b>First Year</b> |   |           |
| <b>Fall</b>       |   |           |
| CRT110            | Intro to Food and Beverage              | 3         |
| CRT115            | Sanitization & Safety for Managers      | 3         |
| CRT120            | Professional Presentations <sup>1</sup> | 3         |
| CRT170            | Baking & Pastry Foundations I           | 5         |
| CRT175            | Baking & Pastry Foundations II          | 5         |
| <b>Credits</b>    |   | <b>19</b> |
| <b>Winter</b>     |   |           |
| CIS120            | Concepts of Computing                   | 4         |
| CRT130            | Menu Planning & Inventory Control       | 2         |
| CRT135            | Culinary Nutrition <sup>2</sup>         | 3         |
| CRT185            | Baking & Pastry Foundations III         | 5         |
| CRT190            | Culinary Arts for Baking & Pastry       | 5         |
| <b>Credits</b>    |   | <b>19</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>Summer</b>     |   |           |
| CRT160            | Craft of Beverage Service               | 3         |
| CRT165            | Restaurant Service                      | 10        |
| CRT2018           | Culinary Arts Career Planning           | 1         |
| HE250             | Personal Health <sup>3</sup>            | 3         |
| <b>Credits</b>    |   | <b>17</b> |

**Second Year****Fall**

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

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|                |           |
|----------------|-----------|
| <b>Credits</b> | <b>18</b> |
|----------------|-----------|

**Winter**

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

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|                |           |
|----------------|-----------|
| <b>Credits</b> | <b>18</b> |
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|----------------------|------------|
| <b>Total Credits</b> | <b>106</b> |
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<sup>1</sup> COMM111Z, COMM218Z, COMM219 may be substituted for CRT120.

<sup>2</sup> FN225 may be substituted for CRT135.

<sup>3</sup> 3 credit hours of PE185 or PE231 will fulfill this requirement.