

# ADVANCED BAKING AND PASTRY, ASSOCIATE IN SCIENCE DEGREE

**Control Number:** 16634

**Financial Aid Eligible**

The requirements for the Certificate of Achievement in Advanced Baking and Pastry includes courses which lead to students gaining a solid foundational knowledge of the baking and pastry industry. Courses are designed for students who desire a career as an entrepreneur in the baking/pastry industry, or in the following positions found at restaurants, hotels, resorts, clubs, and bakeries; head baker, assistant pastry chef, pastry chef, and executive pastry chef.

Complete the Advanced Baking and Pastry Certificate of Achievement and the Associate in Science graduation requirements as outlined in the Graduation Requirements section of the catalog.

## Program Outcome

Students will be prepared for employment as professional and competent bakers, pastry cooks, or pastry entrepreneurs of retail and wholesale baking and pastry establishments.

## Associate in Science Degree Requirements

- UNIT REQUIREMENT** - 60 UNITS, with at least a 2.0 grade point average. At least 12 of the units must be earned at OCC, with a minimum of one course taken for a letter grade. At least 3 units in an advanced course from the program must be completed at OCC. A student must be enrolled at the time of application for graduation. Units earned at an accredited college or university on a credit/no credit basis will be counted toward the degree requirements of the college, to a maximum of 15 units.
- MAJOR REQUIREMENT** - Complete the AS major requirements.
- MATHEMATICS REQUIREMENT** - Demonstrate competence in mathematics by either obtaining a satisfactory grade (grade of "C" or better or "pass") in a mathematics course at or above the level of Intermediate Algebra as demonstrated by prior coursework, or by demonstrating competency that is comparable through the completion of a college-level math course that has Intermediate Algebra as a prerequisite: Psychology A160 or Math A100 or higher, with the exception of Math A220.
- GENERAL EDUCATION REQUIREMENT** - Students may choose to complete Option 1 (OCC AS GE) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-science-general-education-option-1/>), Option 2 (CSU GE) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-degree-general-education-option-2/>), or Option 3 (IGETC) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-degree-general-education-option-3/>) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-degree-general-education-option-3/>) to satisfy the general education requirement. See the General Education Patterns section of this catalog for more information.

Course	Title	Units
<b>Required Courses</b>		
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
CA A126	Principles of Baking 2	2
CA A131	Principles of Artisan	3
FN A140 or FN A170	Introduction to Nutrition Concepts Nutrition	2-3
CA A149	Pantry	2
CA A226	Principles of Pastry Arts	3
CA A236	Directed Practice for Baking and Pastry 1	2
CA A237	Directed Practice for Baking and Pastry 2	2
FSM A100	Introduction to the Hospitality Industry	3
FSM A151	Food Production Management	2
FSM A160	Sanitation and Safety	2
FSM A240	Food & Beverage Cost Control	4
FSM A250	Menu Planning and Purchasing	3
FSM A260	Supervision and Training Techniques	3

**Total Units** **38-39**

Requirement	Units
Program Major Units	38-39
AS General Education Option 1, 2, or 3	Varies
Transferable electives to satisfy unit requirement	Varies
<b>Total Minimum Degree Units</b>	<b>60</b>

## Program Sequence

These sequences at Orange Coast College are general course curriculum maps for students to finish all major and general education requirements for two-year completion of degrees, and/or fulfillment of transfer requirements. The course sequence may include course prerequisites and other placement requirements. **Students are advised to meet with an Orange Coast College Counselor to review course selections and sequences to ensure that completion of this program will meet a student's transfer and career goals.**

**Some courses in this program may be offered once per academic year.**

Course	Title	Units
<b>Year 1</b>		
<b>Semester 1</b>		
FSM A100	Introduction to the Hospitality Industry	3
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
FN A140 or FN A170	Introduction to Nutrition Concepts or Nutrition	2-3
FSM A160	Sanitation and Safety	2
<b>Units</b>		<b>12-13</b>
<b>Semester 2</b>		
CA A126	Principles of Baking 2	2
CA A131	Principles of Artisan	3
CA A149	Pantry	2
CA A236	Directed Practice for Baking and Pastry 1	2
FSM A240	Food & Beverage Cost Control	4
OCC AS GE AREA C1 - CHOOSE ONE		3
<b>Units</b>		<b>16</b>

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Course	Title	Units
<b>Year 2</b>		
<b>Semester 1</b>		
CA A226	Principles of Pastry Arts	3
CA A237	Directed Practice for Baking and Pastry 2	2
FSM A151	Food Production Management	2
FSM A250	Menu Planning and Purchasing	3
FSM A260	Supervision and Training Techniques	3
OCC AS GE AREA A1 - CHOOSE ONE		3
<b>Units</b>		<b>16</b>
<b>Semester 2</b>		
OCC AS GE AREA A2 - CHOOSE ONE <sup>1</sup>		3-4
OCC AS GE AREA B - CHOOSE ONE		3-4
OCC AS GE AREA C2 - CHOOSE ONE		3
OCC AS GE AREA D - CHOOSE ONE		3
Select one of the following or satisfy Math competency (completion of High School Algebra 2 with a "C" or better):		3-4
MATH A030	Intermediate Algebra <sup>2</sup>	
or MATH A045	or Combined Elementary and Intermediate Algebra	
ELECTIVE (DEGREE APPLICABLE) <sup>3</sup>		1
<b>Units</b>		<b>16-19</b>
<b>Total Units</b>		<b>60-64</b>

<sup>1</sup> OCC AS GE AREA A2 - Required if 100-level MATH will not be taken to meet Math competency. If MATH A100 or higher will be taken, then needs to take 3-4 degree applicable elective units

<sup>2</sup> Math A030 or higher OR take 3-4 degree applicable elective units if math competency was met through completion of High School Algebra 2 with a "C" or better; \*100-level Math courses satisfy AS Math Requirement and OCC AS GE AREA A2

<sup>3</sup> VARIES TO REACH MINIMUM 60 DEGREE APPLICABLE UNITS