



20000 68th Ave W  
Lynnwood, WA 98036-5999  
www.edcc.edu

# Culinary Arts

## Baking

### Associate of Technical Arts Degree

### Program Requirements

### 2011-2012

**Student Name:** \_\_\_\_\_  
**Student ID:** \_\_\_\_\_

**Program Description** The Baking ATA Degree builds on the content from the Baking Certificate with emphasis on specialty baking and pastry skills. The degree offers practical application in theoretical knowledge, professionalism, safety, sanitation, baking methods, creativity and an emphasis on meeting industry standards in baking. Course work prepares students for employment as baking/pastry professionals in a variety of food service settings including restaurants, hotels, resorts, catering businesses, independent bakeries/pastry shops, wholesale/retail markets and high volume bakeries.

**Degree Outcomes** Outcomes for Edmonds Community College degrees and certificates can be found in the online college catalog at the bottom of each degree or certificate. To find specific outcomes, click on the degree or certificate from the program list in the online catalog at <http://catalog.edcc.edu>.

**Common Course Numbering Changes** Please refer to [www.edcc.edu/ccn](http://www.edcc.edu/ccn) for more information.

**Credit/Grade Requirements** This ATA degree requires successful completion of a minimum of **98** credits as outlined. A minimum of 30 credits or one-third of the required credits, whichever is less, must be earned at Edmonds Community College. Students are required to maintain a minimum cumulative grade point average of 2.0 in all college-level courses, as well as a minimum grade of 2.0 in all culinary classes.

**General Education/Related Instruction Requirements** Students who complete degrees or certificates of 45 credits or more are required to demonstrate learning in the following general education/related instruction areas: communications, computation/quantitative skills, and human relations/group interaction.

**Cultural Diversity** Edmonds Community College requires that students earning a degree or certificate of 45 credits or more meet the Cultural Diversity Requirement. Courses that satisfy this requirement are marked as “:CD” on the requirement sheet and/or “Meets Cultural Diversity Requirement” in the quarterly class schedule.

**Students are advised to**

- Plan their schedule several quarters in advance in order to accommodate courses that are offered only once or twice a year
- Review the college catalog for required course prerequisites and include these in schedule planning
- Communicate with a faculty adviser

**Graduation Application** A completed Graduation Application form must be submitted to Enrollment Services by the 10<sup>th</sup> day of the quarter in which the student expects to graduate. Forms are available at Enrollment Services located in Lynnwood Hall, or online at [www.edcc.edu/credentials/](http://www.edcc.edu/credentials/).

**Advisers** The advisers for this program are

Charles Drabkin	<a href="mailto:charles.drabkin@edcc.edu">charles.drabkin@edcc.edu</a>	425-640-1473
Traci Edlin	<a href="mailto:tedlin@edcc.edu">tedlin@edcc.edu</a>	425-640-1342

**College Resources**

Department Website	<a href="http://clart.edcc.edu">http://clart.edcc.edu</a>
Home Page	<a href="http://www.edcc.edu">http://www.edcc.edu</a>
How to Enroll	<a href="http://getstarted.edcc.edu">http://getstarted.edcc.edu</a>
Transfer Center	<a href="http://transfer.edcc.edu">http://transfer.edcc.edu</a>
Advising appointments	425-640-1458
College Bookstore	<a href="http://bookstore.edcc.edu">http://bookstore.edcc.edu</a>

Course			Qtr	Credit	Grade
<b>I. General Education/Related Instruction Requirements (20 credits)</b>					
<b>Communication Skills - 10 credits minimum</b>					
BSTEC	107	Business English	_____	5	_____
BSTEC	110	Business Communications:CD	_____	5	_____
ENGL	100	Introduction to College Writing	_____	5	_____
ENGL&	101	English Composition I	_____	5	_____
<b>Computation/Quantitative Skills - 5 credits</b>					
BUS	130	Business Math *	_____	5	_____
<b>Human Relations/Group Interaction - 5 credits</b>					
MGMT	100	Human Relations/Organization:CD	_____	5	_____
<b>II. Career Management (3 credits)</b>					
CLART	295	Work Experience Seminar	_____	1	_____
CLART	296	Supervised Work Experience	_____	2	_____
<b>III. Program Lecture Course Requirements (31 credits)</b>					
CLART	101	Principles of Cooking	_____	5	_____
CLART	102	Beginning Baking Theory	_____	5	_____
CLART	103	Food Service Procurement	_____	2	_____
CLART	202	Intermediate Baking Theory	_____	5	_____
CLART	205	Restaurant Operations	_____	5	_____
CLART	206	Food Service Nutrition	_____	3	_____
CLART	207	Food Service Sanitation	_____	2	_____
CLART	208	Sustainable Foodservice	_____	2	_____
CLART	212	Hospitality Beverages	_____	2	_____
<b>IV. Program Laboratory Requirements (44 credits)</b>					
CLART	110	Beginning Baking **	_____	7	_____
CLART	120	Intermediate Baking	_____	10	_____
CLART	130	Advanced Baking	_____	7	_____
CLART	280	Specialty Baking	_____	10	_____
CLART	290	Pastry Chef	_____	10	_____
<b>IV. Electives: (Work with adviser)</b>					
CLART	_____	_____	_____	_____	_____

**Explanatory Notes**

- \* Students may satisfy Computation/Quantitative Skills Requirement by placement into any 100 level math class or higher on the ACCUPLACER exam or demonstrate proficiency in BUS 130 or take 5 credits of any college-level (100 and above) Math course. Consult an adviser
- \*\* Permit code required

_____	_____	_____	_____
Adviser Signature	Date	Dean Signature	Date