

BAKING AND PASTRY, ASSOCIATE IN SCIENCE

The Baking and Pastry Associate in Science degree at Oxnard College offers comprehensive, hands-on training in the art and science of baking. Students gain foundational and advanced skills in bread making, pastry production, cake decorating, plated desserts, and confectionery techniques. The curriculum emphasizes food safety, kitchen professionalism, culinary math, and production efficiency, preparing students for entry-level employment in bakeries, restaurants, hotels, and other foodservice operations. Courses are taught by industry professionals in a commercial kitchen setting, providing real-world experience and insight into current industry standards. This program also supports transfer to four-year hospitality or culinary arts programs and promotes lifelong learning and entrepreneurial exploration in the pastry arts.

Course ID	Title	Units/ Hours
CRM R104	Sanitation and Environmental Control	3
CRM R120	Customer Service	3
CRM R106	Nutrition in Food Service	3
CRM R100	Principles of the Hospitality Industry	3
CRM R103A	Culinary Baking Techniques	6
CRM R103B	Advanced Pastry	3.5
CRM R103C	Cake Decorating and Assembly	2.5
CRM R170	Baking Principles	1
CRM R171	Introduction to Baking and Pastry	7
CRM R172	Bread Baking Principles	3
CRM R173	Production Planning and Bakery Operations	6
CRM R174	Intermediate Production and Café Specialties	4
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	1-3
Total Required Major Units		46-48
Oxnard College General Education		24
Free Electives Required		0
Total Units Required for AS Degree		70-72

In order to earn an Associate in Science in **Baking and Pastry**, students are required to:

1. Complete Oxnard College's General Education requirements to include areas 1-7.
2. Complete a minimum of **46** units and all required coursework for the Baking and Pastry major as listed in the Oxnard College catalog with a grade of "C" or better (or a "P") in each of the courses selected.
3. Complete a minimum of **60 degree-applicable units**. *Students planning to transfer should complete 60 CSU transferable or 60 UC transferable units, depending on their intended transfer destination.*
4. Complete requirements in scholarship (2.0 minimum cumulative degree-applicable GPA).
5. Complete 12 units in residence within the Ventura County Community College District.

NOTE: This degree using the local Oxnard College General Education plan was designed for students entering the workforce and who may not

be interested in pursuing a bachelor's degree at a four-year institution. California's public universities (UC and CSU) do not offer bachelor's degrees in Baking and Pastry but some private universities do. Students planning to transfer to a university to complete a bachelor's degree related to Baking and Pastry should consult a college counselor to determine the best education plan for their transfer destination. Cal-GETC may be substituted for the Oxnard College General Education plan in this Associate degree if it meets a student's educational needs.

Year 1		
Summer Semester		Units/Hours
CRM R170	Baking Principles	1
CRM R104	Sanitation and Environmental Control	3
CRM R100	Principles of the Hospitality Industry	3
Units/Hours		7
Total Units/Hours		7
Year 1		
Fall Semester		Units/Hours
CRM R103A	Culinary Baking Techniques	6
CRM R120	Customer Service	3
CRM R106	Nutrition in Food Service	3
Units/Hours		12
Spring Semester		
CRM R103B	Advanced Pastry	3.5
CRM R103C	Cake Decorating and Assembly	2.5
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	1-14
Units/Hours		7-20
Year 2		
Fall Semester		
CRM R171	Introduction to Baking and Pastry	7
CRM R172	Bread Baking Principles	3
Units/Hours		10
Spring Semester		
CRM R173	Production Planning and Bakery Operations	6
CRM R174	Intermediate Production and Café Specialties	4
Units/Hours		10
Total Units/Hours		39-52

- Demonstrate proficiency in foundational baking methods including mixing, proofing, shaping, baking, and finishing a variety of baked goods and pastries.
- Apply industry-standard food safety and sanitation procedures in compliance with local, state, and federal regulations (e.g., ServSafe guidelines).
- Accurately scale recipes, perform unit conversions, and apply basic culinary math for production, portioning, and inventory management.
- Prepare a range of classical and contemporary desserts using techniques such as pâte à choux, laminated doughs, custards, mousses, tempering chocolate, and sugar work.
- Identify and properly use standard commercial baking equipment and tools while maintaining safety and efficiency in a professional kitchen setting.
- Work effectively and respectfully as part of a culinary team, demonstrating time management, organization, communication, and professional kitchen conduct.
- Evaluate ingredient functions and how variables such as temperature, time, and technique influence final product quality and consistency.

- Apply principles of aesthetics and plating to present baked goods and desserts attractively and professionally.