

**Program Information Report**

**School of Culinary Arts and Hospitality Management**

Find your passion in food, friends and elegant surroundings. Develop skills for an entry-level position in restaurant, hospitality or institutional settings. Whether your interests lie in pastry and wedding cakes, food preparation and marketing, or management of food service, these are the programs for you.

Washtenaw Community College offers programs at several levels for students who want to begin new careers, or advance in their existing careers. The first level is the certificate, which can vary from nine to thirty-six credits, depending on the field. Certificates generally prepare students for entry-level jobs.

The next level, an Associate In Applied Science, is available for some programs. For some career fields, it is possible to earn a certificate and an Associate In Applied Science degree in the same field. In these cases, the credit hours from the certificate can be applied to the credit hours needed for the Associate in Applied Science degree.

**Culinary Arts and Hospitality Management**

Develop the skills necessary for a career in the hospitality industry.

**Baking and Pastry Skills and Operations (CTBPAS) Certificate**

**Program Effective Term: Fall 2018**

**High Skill Occupation**

This program prepares students for entry-level careers in commercial baking, where they may work in bakeries, country clubs, resorts, hotels, or institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in baking and pastry.

**Articulation:**

Eastern Michigan University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: <http://www.wccnet.edu/curriculum/articulation/levelone/colleges/>.

Major/Area Requirements		(24 credits)
CUL 104	Baking Science	2
CUL 110	Sanitation and Hygiene	2
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
CUL 116	Culinary Principles	3
CUL 132	Cakes and Wedding Cake Design	2
CUL 206	Plated Desserts	3
CUL 211	Artisan Breads	4
CUL 215	Cake Decorating Techniques	2

**Minimum Credits Required for the Program: 24**

**Notes:**

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 132, CUL 206, CUL 211, CUL 215.

Program Information Report

**School of Culinary Arts and Hospitality Management**

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**Culinary Arts and Hospitality Management**

Develop the skills necessary for a career in the hospitality industry.

**Baking and Pastry (CTBAKP)**

**Certificate**

**Program Effective Term: Fall 2018**

**High Skill Occupation**

This program prepares students for entry-level careers in commercial baking, where they may work in bakeries, country clubs, resorts, hotels, or institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in Baking and Pastry Arts.

**Articulation:**

Eastern Michigan University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: <http://www.wccnet.edu/curriculum/articulation/levelone/colleges/>.

Major/Area Requirements		(24 credits)
CUL 104	Baking Science	2
CUL 110	Sanitation and Hygiene*	2
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
CUL 116	Culinary Principles	3
CUL 132	Cakes and Wedding Cake Design	2
CUL 206	Plated Desserts	3
CUL 211	Artisan Breads	4
CUL 215	Cake Decorating Techniques	2

**Minimum Credits Required for the Program: 24**

**Notes:**

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 132, CUL 206, CUL 211, CUL 215.

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: CTBAKP Program Name: Baking<sup>and</sup>/Pastry

Effective Term: Fall 2018

Division Code: BCT Department: Culinary Arts

**Directions:**

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.
2. Draw lines through any text that should be deleted and write in additions. Extensive narrative changes can be included on a separate sheet.
3. Check the boxes below for each type of change being proposed. Changes to courses, discontinuing a course, or adding new courses as part of the proposed program change, must be approved separately using a Master Syllabus form, but should be submitted at the same time as the program change form.

**Requested Changes:**

- |   |   |
|---|---|
| <input type="checkbox"/> Review<br><input checked="" type="checkbox"/> Remove course(s) CUL 100 – Introduction to Food Service & Hospitality Management, CUL 140 - Baking Management, CUL 118 Principles of Nutrition, & CUL 224 – Principles of Cost Control,<br><input checked="" type="checkbox"/> Add course(s): _CUL 211 – Advanced Breads, CUL 215 Advanced Cake, & CUL 206 – Plated Desserts - CUL 206<br><input type="checkbox"/> Program title (title was _____)<br><input checked="" type="checkbox"/> Description<br><input type="checkbox"/> Type of award CTBAKP<br><input type="checkbox"/> Advisors<br><input type="checkbox"/> Articulation information | <input type="checkbox"/> Program admission requirements<br><input type="checkbox"/> Continuing eligibility requirements<br><input type="checkbox"/> Program outcomes<br><input type="checkbox"/> Accreditation information<br><input type="checkbox"/> Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses)<br><input type="checkbox"/> Other _____ |
|---|---|

Show all changes on the attached page from the catalog.

**Rationale for proposed changes or discontinuation:**

The changes would update our current program and make us more competitive with other culinary programs and employers. The culinary program is currently working with a consultant and the above changes are his recommendations.

**Financial/staffing/equipment/space implications:**

None

**List departments that have been consulted regarding their use of this program.**

**Signatures:**

Reviewer	Print Name	Signature	Date
Initiator	Carol Calder Deinzer		1/2/18
Department Chair	Derek Ander, Jr.		1-5-18
Division Dean/Administrator	Eva Samulski		1-9-18
Vice President for Instruction	Kimberly Hurns		2/7/18
President	Rose Bellanca		

# ACADEMICS

## Baking and Pastry (CTBAKP)

Certificate

2015 - 2016 2016 - 2017 2017 - 2018

### Description

This program prepares students for careers in commercial baking, where they will work in ~~retail del~~ bakeries, country clubs, resorts, hotels, ~~and or~~ institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in ~~Culinary and Hospitality~~ Management.

*entry level*

*may*

*Baking and Pastry Arts*

### Articulation

Eastern Michigan University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: [www.wccnet.edu/curriculum/articulation/levelone/colleges/](http://www.wccnet.edu/curriculum/articulation/levelone/colleges/).

### Contact Information

**Division:** Business/Computer Technologies  
**Department:** Culinary and Hospitality Mgt  
**Advisors:** Carol Deinzer  
Sharyl Politi

### Requirements

(Items marked in orange are available online.)

#### Major/Area Requirements

Class	Title	Credits
<del>CUL 100</del>	<del>Introduction to Food Service and Hospitality Industry</del>	<del>2</del>
CUL 104	Baking Science	2
CUL 110	Sanitation and Hygiene *	2
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
CUL 116	Fundamental Culinary Principles	3
<del>CUL 118</del>	<del>Principles of Nutrition</del>	<del>3</del>
CUL 132	Basic Cake and Wedding Cake Design	2
<del>CUL 140</del>	<del>Bakery Management and Merchandising</del>	<del>2</del>
<del>CUL 224</del>	<del>Principles of Cost Control</del>	<del>3</del>
<b>Total</b>		<b>25</b>
	<i>+ 9 cr</i>	<i>24</i>
	<b>Total Credits Required:</b>	<b>24</b>

*CUL 206 3cr  
 Plated desserts  
 CUL 211 4cr  
 Artisan Breads  
 CUL 215 2cr  
 Cake decorating  
 Techniques  
 9cr*

### Gainful Employment Disclosures

### Footnotes

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 132, CUL ~~118~~ *206, 211 or 215 and*

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code:  
CTBAKP

Program Name: Baking and Pastry Arts

Effective Term: Fall 2013

Division Code: BCT

Department: Culinary Arts & Hospitality Management

**Directions:**

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.
2. Draw lines through any text that should be deleted and write in additions. Extensive narrative changes can be included on a separate sheet.
3. Check the boxes below for each type of change being proposed. Changes to courses, discontinuing a course, or adding new courses as part of the proposed program change, must be approved separately using a Master Syllabus form, but should be submitted at the same time as the program change form.

**Requested Changes:**

- |  |   |
|--|---|
| <input type="checkbox"/> Review  | <input type="checkbox"/> Program admission requirements   |
| <input checked="" type="checkbox"/> Remove course(s): <u>CUL 120, CUL 121, CUL 124, CUL 125</u>  | <input type="checkbox"/> Continuing eligibility requirements  |
| <input checked="" type="checkbox"/> Add course(s): <u>CUL 104, CUL 116, CUL 224; 1 Elective:</u><br><u>(100-level ART or BMG 101 or BMG 273)</u> | <input type="checkbox"/> Program outcomes   |
| <input type="checkbox"/> Program title (title was _____)   | <input type="checkbox"/> Accreditation information  |
| <input type="checkbox"/> Description   | <input type="checkbox"/> Discontinuation (attach program discontinuation<br>plan that includes transition of students and timetable<br>for phasing out courses) |
| <input type="checkbox"/> Type of award   | <input type="checkbox"/> Other _____  |
| <input type="checkbox"/> Advisors  |   |
| <input type="checkbox"/> Articulation information  |   |

Show all changes on the attached page from the catalog.

**Rationale for proposed changes or discontinuation:**

Baking and pastry is an expanding and dynamic industry. Driving factors for the program change include: update accreditation competencies, incorporating current trends and remaining competitive. The change includes core course alignment for the Culinary Arts, Hospitality Management and Baking/Pastry programs. These changes also address WCC's renewed focus on student needs, retention and completion.

**Financial/staffing/equipment/space implications:**

Additional instructional materials and some part-time faculty.

**List departments that have been consulted regarding their use of this program.**

**Signatures:**

Reviewer	Print Name	Signature	Date
Initiator	Carol Calder Deinzer	<i>Carol Calder Deinzer</i>	1/28/13
Department Chair	Carol Calder Deinzer	<i>Carol Calder Deinzer</i>	1/28/13
Division Dean/Administrator	Rosemary Wilson	<i>Rosemary Wilson</i>	2/5/13
Vice President for Instruction	Shuart Blacklaw	<i>Shuart Blacklaw</i>	2/26/13
President			

Do not write in shaded area. Entered in: Banner 3/27/13 C&A Database 3/27/13 Log File 3/27/13 Board Approval \_\_\_\_\_

Please submit completed form to the Office of Curriculum and Assessment and email an electronic copy to [sjohn@wccnet.edu](mailto:sjohn@wccnet.edu) for posting on the website.

*fn*

logged 2/7/13 ✓  
Office of Curriculum & Assessment

SWAPLOG

<http://www.wccnet.edu/departments/curriculum>

**Program Information Report**

**School of Culinary Arts and Hospitality Management**

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The next level, an Associate in Applied Science, is available for some programs. For some career fields, it is possible to earn a certificate and an Associate in Applied Science degree in the same field. In these cases, the credit hours from the certificate can be applied to the credit hours needed for the Associate in Applied Science degree.

**Culinary Arts and Hospitality Management**

Develop the skills necessary for a career in the hospitality industry.

**Baking and Pastry (CTBAKP)**

**Certificate**

**Program Effective Term: Fall 2013**

This program prepares students for careers in commercial baking, where they will work in retail deli-bakeries, country clubs, resorts, hotels, and institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in Culinary and Hospitality Management.

**Articulation:**

Eastern Michigan University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site:

<http://www.wccnet.edu/departments/curriculum/articulation.php?levelone=colleges>.

**Major/Area Requirements**

CUL 100	Introduction to Food Service and Hospitality Industry	2
CUL 104	Baking Science	2
CUL 110	Sanitation and Hygiene*	2
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
CUL 116	Fundamental Culinary Principles	3
CUL 118	Principles of Nutrition	3
CUL 132	Basic Cake and Wedding Cake Design	2
CUL 140	Bakery Management and Merchandising	3
CUL 224	Principles of Cost Controls	3

**Minimum Credits Required for the Program: 26**

**Notes:**

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 132, CUL 140.

# ACADEMICS

## Baking and Pastry (CTBAKP)

Certificate

2010 - 2011    2011 - 2012    2012 - 2013

### Description

This program prepares students for careers in commercial baking, where they will work in retail deli-bakeries, country clubs, resorts, hotels, and institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in Culinary and Hospitality Management.

### Articulation

Eastern Michigan University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: [www.wccnet.edu/departments/curriculum/articulation.php?level one=colleges](http://www.wccnet.edu/departments/curriculum/articulation.php?level one=colleges).

### Contact Information

**Division:** Business/Computer Technologies  
**Department:** Culinary and Hospitality Mgt  
**Advisors:** Carol Deinzer

### Requirements

#### Major/Area Requirements

Class	Title	Credits
① CUL 100	Introduction to <del>Culinary Arts Industry</del> <b>Food Service + Hospitality Industry</b>	2
③ CUL 110	Sanitation and Hygiene *	2
④ CUL 114	<del>Baking I</del> <b>Fundamentals of Baking</b>	3
⑤ CUL 115	<del>Pastry I</del> <b>Fundamentals of Pastry</b>	3
⑦ CUL 118	Principles of Nutrition	3
<del>CUL 120</del>	<del>Culinary Skills</del>	<del>3</del>
<del>CUL 121</del>	<del>Introduction to Food Preparation Techniques</del>	<del>3</del>
<del>CUL 124</del>	<del>Baking II</del>	<del>3</del>
<del>CUL 125</del>	<del>Pastry II</del>	<del>3</del>
⑧ CUL 132	Basic Cake and Wedding Cake Design	2
⑨ CUL 140	Bakery Management and Merchandising	3
Total		22

Total Credits Required: ~~22~~ **26**

**Add:**  
 ② CUL 104 Baking Science (2)  
 ⑥ CUL 116 Fundamental Culinary Principles (3)  
 ⑩ CUL 224 Principles of Cost Control (3)  
 Elective: Select from ~~DMG or CUL (3)~~  
 per Carol Deinzer 4/12/13

### Gainful Employment Disclosures

### Footnotes

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, ~~CUL 120, CUL 124~~ **CUL 132, CUL 140**

## Program Requirements for Baking Pastry Certificate

Area	Course	<del>Food Service + Management</del> <i>Industry</i>	Credits new	Credits old	Prereq 1	Prereq 2	Prereq 3
Core	CUL 100	Intro to Hospitality	2	3			
Core	CUL 104	Baking Science	2		MTH Level 2		
Core	CUL 110	Sanitation & Hygiene	2	3			
		Fundamentals of Culinary					
Core	CUL 116	Principles	3		CUL 100 C	CUL 110 C	
Core	CUL 118	Principles of Nutrition	3				
Core	CUL 224/119	Principles of Cost Control	3	3	MTH Level 2		
			<b>15</b>				
Certificate	CUL 114	Fundamentals of Baking	3	3	CUL 104 C	CUL 110 C	
Certificate	CUL 115	Fundamentals of Pastry	3				
		Basic Cake and Wedding					
Certificate	CUL 132	Cake Design	2		MTH Level 2	CUL 110 C	
		Bakery Management and					
Certificate	CUL 140	Merchandising	3		CUL 110 C	CUL 114 C	CUL 115 C
Certificate	BMG or CUL	Elective	3				
			<b>14</b>				
			<b>29</b>				



PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: CTBAKP

Program Name: Baking and Pastry Certificate

Effective Term: Fall 2008

Division Code: HAT

Department: CHMD

**Directions:**

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.
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**Requested Changes:**

- |  |   |
|--|---|
| <input type="checkbox"/> Review  | <input type="checkbox"/> Program admission requirements   |
| <input checked="" type="checkbox"/> Remove course(s): <u>CUL 224: Principles of Cost Control</u>       | <input type="checkbox"/> Continuing eligibility requirements  |
| <input checked="" type="checkbox"/> Add course(s): <u>CUL 140: Bakery Management and Merchandising</u> | <input type="checkbox"/> Program outcomes   |
| <input type="checkbox"/> Program title (title was _____)   | <input type="checkbox"/> Accreditation information  |
| <input type="checkbox"/> Description   | <input type="checkbox"/> Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses) |
| <input type="checkbox"/> Type of award   | <input type="checkbox"/> Other _____  |
| <input type="checkbox"/> Advisors  |   |
| <input type="checkbox"/> Articulation information  |   |

Show all changes on the attached page from the catalog.

**Rationale for proposed changes or discontinuation:**

Provide a more complete learning experience related to the retail and merchandising aspects of the Baking and Pastry Certificate. To better utilize leftover product.

**Financial/staffing/equipment/space implications:**

Will use present equipment and facilities, including pastry show case, and the Culinary Arts TI building Demo Lab.

**List departments that have been consulted regarding their use of this program.**

**Signatures:**

Reviewer	Print Name	Signature	Date
Initiator	Carol Calder Deinzer	<i>Carol Calder Deinzer</i>	4/15/08
Department Chair	Terri M Herrera	<i>Terri M Herrera</i>	4/15/08
Division Dean/Administrator	GRANVILLE LEE	<i>Granville Lee</i>	4/16/08
Vice President for Instruction	Morgan M. Parley	<i>Morgan M. Parley</i>	6/19/08
President			

Do not write in shaded area. Entered in: Banner  C&A Database  Log File  Board Approval

Please submit completed form to the Office of Curriculum and Assessment and email an electronic copy to [sjohn@wccnet.edu](mailto:sjohn@wccnet.edu) for posting on the website.

1/30/09

# Baking and Pastry (CTBAKP)

# Certificate

## Major/Area Requirements

(32 Credits)

CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene*	3
CUL 114	Baking I	3
CUL 115	Pastry I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 124	Baking II	3
CUL 125	Pastry II	3
CUL 130	Beginning Cake Decorating	1
CUL 131	Wedding Cake Design	1
<del>CUL 224</del>	<del>Principles of Cost Control</del>	<del>3</del>

CUL 140 Bakery Management & Hospitality Management Merchandising 32 Credits

Minimum Credits Required for the Program:

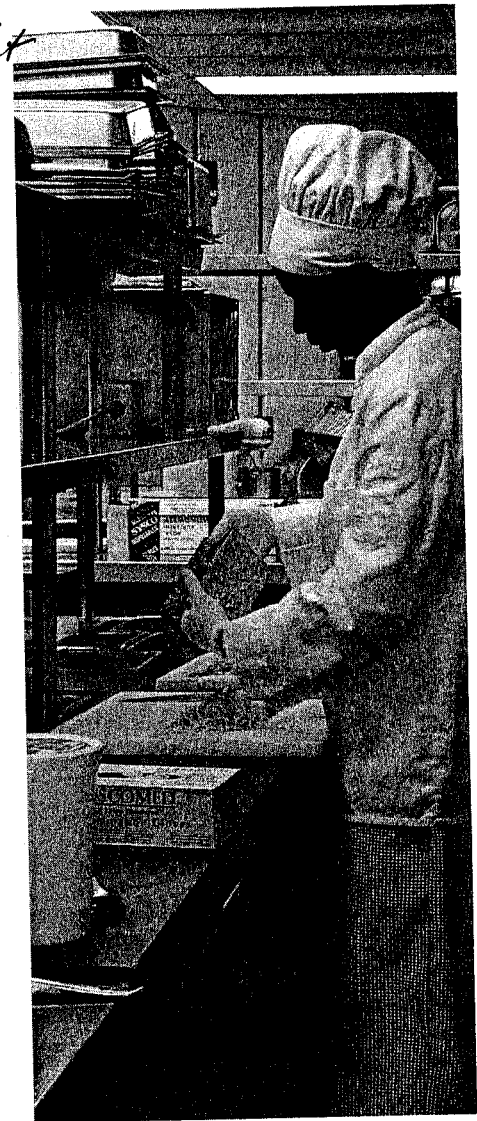
Notes:

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre and co-requisites:

I	II	III
CUL 100	CUL 120	CUL 125
CUL 110	CUL 121	CUL 130
CUL 114	CUL 124	CUL 131
CUL 115	<del>CUL 224</del>	
CUL 118	CUL 140	

**Baking and Pastry (CTBAKP)**  
 This program prepares students for careers in commercial baking, where they will work in retail deli-bakeries, country clubs, resorts, hotels, and institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in Culinary and Hospitality Management.



CULINARY ARTS PROGRAMS

4/10/08

**School of Culinary Arts and Hospitality Management  
Retail Sales Outlet**

- The outlet would be located outside the restaurant door.
- It would operate from 11:30 am until 12:45 pm Monday through Thursday, the hours Garrett's is in operation
- Menu items would change weekly in accordance with curricula needs of the baking and pastry classes,
- Products would be displayed and packaged to meet health department standards by the baking and pastry classes.
- CUL 140 students would be required to work on aggressively advertising and marketing the outlet.
- The outlet could be advertised through E-Link on a weekly basis
- The success of the project would have to be a collaborative effort from the entire department.

**Program Information Report**

**School of Culinary Arts and Hospitality Management**

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Washtenaw Community College offers programs at several levels for students who want to begin new careers, or advance in their existing careers. The first level is the certificate, which can vary from nine to thirty-six credits, depending on the field. Certificates generally prepare students for entry-level jobs.

After completing a certificate, students can progress to the next level, the advanced certificate. The credit hours required for these programs also vary. This type of certificate provides a more specialized level of skill development, and often allows students to upgrade their positions at their places of employment.

The next level, an Associate in Applied Science, is available for some programs. For some career fields, it is possible to earn a certificate, advanced certificate, and an Associate in Applied Science degree in the same field. In these cases, the credit hours from the certificate and advanced certificate can be applied to the credit hours needed for the Associate in Applied Science degree.

Alternatively, students can earn an AAS in Occupational Studies by completing a certificate, advanced certificate and General Education requirements.

**Culinary Arts and Hospitality Management**

Develop the skills necessary for a career in the hospitality industry.

**Baking and Pastry (CTBAKP)**

**Certificate**

**Program Effective Term: Fall 2009**

This program prepares students for careers in commercial baking, where they will work in retail deli-bakeries, country clubs, resorts, hotels, and institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in Culinary and Hospitality Management.

**Articulation:**

Eastern Michigan University, BS degree.

Copies can be obtained from the Counseling Office, a program advisor, or from the Curriculum and Assessment Office Web site: <http://www.wccnet.edu/departments/curriculum/articulation.php?levelone=colleges>.

Major/Area Requirements	(32 credits)
CUL 100 Introduction to Hospitality Management	3
CUL 110 Sanitation and Hygiene*	3
CUL 114 Baking I	3
CUL 115 Pastry I	3
CUL 118 Principles of Nutrition	3
CUL 120 Culinary Skills	3
CUL 121 Introduction to Food Preparation Techniques	3
CUL 124 Baking II	3
CUL 125 Pastry II	2
CUL 132 Basic Cake and Wedding Cake Design	3
CUL 140 Bakery Management and Merchandising	

**32**

**Minimum Credits Required for the Program:**

**Notes:**

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre- and co-requisites:

I	II	III
CUL 100	CUL 120	CUL 125
CUL 110	CUL 121	CUL 132
CUL 114	CUL 124	
CUL 115	CUL 224	



**Program Information Report**

CUL 118

PROGRAM CHANGE OR DISCONTINUATION FORM

Program Code: CTBAKP

Program Name: Baking and Pastry

Effective Term: Winter 2008

Division Code: HAT

Department: CHND: 13500

**Directions:**

1. Attach the current program listing from the WCC catalog or Web site and indicate any changes to be made.
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**Requested Changes:**

- |  |   |
|--|---|
| <input type="checkbox"/> Review  | <input type="checkbox"/> Program admission requirements   |
| <input checked="" type="checkbox"/> Remove course(s): <u>CUL 130 and CUL 131</u> | <input type="checkbox"/> Continuing eligibility requirements  |
| <input checked="" type="checkbox"/> Add course(s): <u>CUL 132</u>                | <input type="checkbox"/> Program outcomes   |
| <input type="checkbox"/> Program title (title was _____)                         | <input type="checkbox"/> Accreditation information  |
| <input type="checkbox"/> Description   | <input type="checkbox"/> Discontinuation (attach program discontinuation plan that includes transition of students and timetable for phasing out courses) |
| <input type="checkbox"/> Type of award   | <input type="checkbox"/> Other _____  |
| <input type="checkbox"/> Advisors  |   |
| <input type="checkbox"/> Articulation information                                |   |

Show all changes on the attached page from the catalog.

**Rationale for proposed changes or discontinuation:**

CUL 130: Beginning Cake Decorating (1 credit, 30 contact hours) and CUL 131: Wedding Cake Design (1 credit, 30 contact hours) are two courses equaling one credit hour per course. Combining the courses leads to a more comprehensive outcome. Also, the new course meets the competencies for the American Culinary Federation.

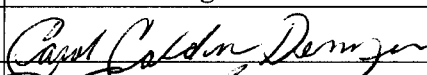
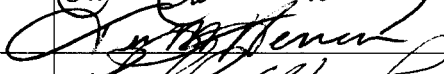
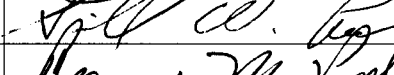
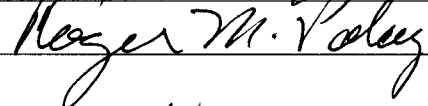
**Financial/staffing/equipment/space implications:**

None

**List departments that have been consulted regarding their use of this program.**

N/A

**Signatures:**

Reviewer	Print Name	Signature	Date
Initiator	Carol Deinzer		10-15-07
Department Chair	Terri Herrera		10-15-07
Division Dean/Administrator	Granville Lee		10/15/07
Vice President for Instruction	Roger Palay		10/24/07
President	Larry Whitworth		

Do not write in shaded area. Entered in: Banner 10/25/07 C&A Database 10/25/07 Log File 10/17/07 Board Approval



Please submit completed form to the Office of Curriculum and Assessment and email an electronic copy to [sjohn@wccnet.edu](mailto:sjohn@wccnet.edu) for posting on the website.

Program Information Report

**Culinary Arts**

**Baking and Pastry (CTBAKP)**

**Certificate**

**Program Effective Term: Fall 2008**

This program prepares students for careers in commercial baking, where they will work in retail deli-bakeries, country clubs, resorts, hotels, and institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in Culinary and Hospitality Management.

<b>Major/Area Requirements</b>		<b>(32 credits)</b>
CUL 100	Introduction to Hospitality Management	3
CUL 110	Sanitation and Hygiene*	3
CUL 114	Baking I	3
CUL 115	Pastry I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 124	Baking II	3
CUL 125	Pastry II	3
CUL 132	Cake and Wedding Cake Design	2
CUL 224	Principles of Cost Control	3

**Minimum Credits Required for the Program: 32**

**Notes:**

\*CUL 110 must be taken as a pre- or co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre- and co-requisites:

I	II	III
CUL 100	CUL 120	CUL 125
CUL 110	CUL 121	CUL 132
CUL 114	CUL 124	
CUL 115	CUL 224	
CUL 118		



PROGRAM CHANGE FORM

Program Code: Program Name:
CFBAK Baking and Pastry Certificate

Effective Term:
Fall 2003

Directions: 1.) Attach the current program listing from the WCC catalog and indicate any changes that you would like to make.
2.) Draw lines through anything that should be deleted and write in additions. Extensive narrative changes may be included on a separate sheet.
3.) Check the boxes below for each type of change being proposed. If you are making changes to courses or proposing new courses as part of this proposal, they must be approved separately using a Course-Syllabus Approval Form (CSAF). Courses that are being discontinued also should be submitted on CSAF forms.

1. Requested Changes:

- Remove 2 Course(s)
Add 1 Course(s)
Total Credits: Current Credits After Changes
Change Course Semester Sequencing
Change Title (title was )
Description
Advisors
Articulation Information
Program Admission Requirements
Continuing Eligibility Requirements
Footnotes
Other

Show all changes on the attached program sheet.

2. Rationale for Proposed Changes:

By requiring students who opt to earn a certificate in Baking and Pastry to take the CUL 100 instead of CUL 140, they would be introduced to opportunities and career paths in many more of segments of the hospitality industry. They would also co-mingle with students that are earning other certificate during their first semester at WCC, which will enhance the collaborative work required in the departments foundation courses.

3. Financial/Staffing/Equipment/Space Implications:

Additional classroom space may be required to offer a second section of some of the courses as the program grows. Additional part-time instructors will need to be hired when this occurs.

4. Has the department consulted with all departments that may be impacted? Yes No NA

Comments:

\*\*REMINDER: Please include the current program sheet with all changes listed.

Signatures:

Table with 4 columns: Reviewer, Print Name, Signature, Date. Rows include Program Change Initiator, Department Chair, Division Dean/Administrator, and Executive Vice President, Instruction.

\*Please submit completed form to the Office of Curriculum and Articulation Services.

Handwritten signature: Carol Adams

Handwritten signature: [unclear]



# Culinary Arts

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## Baking and Pastry (CFBAK) Certificate

'UNDER CONSTRUCTION'

Program Effective Term: Fall 2003

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This program prepares you for careers in commercial baking, where you will work in retail deli-bakeries, country clubs, resorts, hotels, and institutional food service operations. Courses can be applied toward the Associate in Applied Science Degree in Culinary and Hospitality Management.

### Health and Applied Technologies Division Culinary and Hospitality Management Department

Advisor: Carol Calder-Deinzer

#### Major/Area Requirements (32 Credits)

CUL 100	Introduction to Hospitality Management	3
CUL 110 *	Sanitation and Hygiene	3
CUL 114	Baking I	3
CUL 115	Pastry I	3
CUL 118	Principles of Nutrition	3
CUL 120	Culinary Skills	3
CUL 121	Introduction to Food Preparation Techniques	3
CUL 124	Baking II	3
CUL 125	Pastry II	3
CUL 130	Beginning Cake Decorating	1
CUL 131	Wedding Cake Design	1
CUL 224	Principles of Cost Control	3

**Minimum Credits Required for the Program: 32**

#### Footnotes:

\*CUL 110 must be taken as a co-requisite with any of the lab classes: CUL 114, CUL 115, CUL 120, CUL 121.

The following sequence of courses is recommended for Culinary Arts courses. Please check course descriptions for pre and co-requisites:

I	II	III
CUL 100	CUL 120	CUL 125
CUL 110	CUL 121	CUL 130
CUL 114	CUL 124	CUL 131
CUL 115	CUL 224	
CUL 118		

**WASHTENAW COMMUNITY COLLEGE  
PROGRAM AUTHORIZATION FORM**

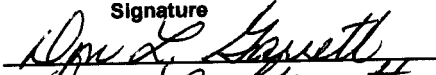
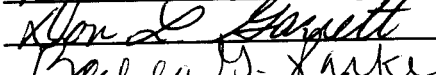
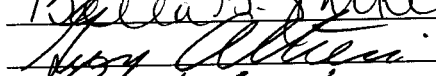


1. Program Title: Baking And Pastry Program Code: BAKP  
 2. Division: BUS 3. Department: CUL CIP Code: \_\_\_\_\_  
 4. Type of Program:  A.A.  A.S.  A.A.S.  A.T.S.  
 Advanced Certificate  Mastery Certificate  Achievement Certificate  Certificate of Completion  
 5. Will this program be Perkins funded?  yes  no 6. Effective Year: Fall 1999

7. Program Description (for Catalog, brochures, etc.):  
 This one-year certificate program prepares students to begin careers in the field of commercial baking or to upgrade their skills if already employed in the hospitality industry. Students will develop production skills in the preparation of specialty breads, pies, cakes, cookies, cake decorating, pulled sugar, classical pastries, chocolates and plated desserts. In addition to production skills, students are trained in baking science, sanitation, production management principles, merchandising and effective communication. To complete the program, students must have 120 hours of Co-op Education. Upon completion, students are prepared to work in retail deli-bakeries, country clubs, resorts, hotels and institutional food service operations.

8. Advisors: Don L. Garrett, Jill Beauchamp, and Paul McPherson

9. Admissions Criteria:	10. Criteria for Continuing Program Eligibility:
Passing scores on the College's basic skills placement tests	Maintain a 2.0 GPA

11. Attach a Program Approval Document [PAD], which includes the following:
- A. Program Description
  - B. Program Goals
  - C. Needs Assessment
  - D. Enrollment Projections
  - E. Program Cost Analysis
  - F. Course Descriptions
  - G. Analysis of Affected Instructional Units
  - H. Articulations
  - I. Licensure/Accreditation

Approval Recommended:	Print Name	Signature	Date
Program Initiator:	<u>Don L. Garrett</u>		<u>3/18/99</u>
Dept. Chair/Dir.:	<u>Don L. Garrett</u>		<u>3/18/99</u>
Dean/Admin.:	<u>Bella Parker</u>		<u>3/18/99</u>
VP, Instr/Stud Ser:	<u>Guy Altieri</u>		<u>3/18/99</u>
President:	<u>Larry Whitworth</u>		<u>5/6/99</u>
Date of Board Approval:	<u>April 27, 1999</u>		

Available on disk

## COURSE REQUIREMENTS FOR PROGRAM

Course	Title	Credit	Pre-requisites/Co-requisites
<b>Semester 1:</b>			
CUL 110	Sanitation and Hygiene	3	None
CUL 111	Elementary Food Production	6	None
CUL 114	Baking I	<del>3</del>	none
CUL 115	Pastry I	<del>3</del>	None
		<u>17</u>	
		15	
<b>Semester 2:</b>			
CUL 124	Baking II	<del>3</del>	CUL 114 or Permission
CUL 125	Pastry II	<del>3</del>	CUL 115 or Permission
CUL 130	Beginning Cake Decorating (7 weeks)	12	CUL 115
CUL 131	Wedding Cake Design (7 weeks)	12	CUL 115
CUL 140	Baking Merchandising	2	CUL 115
		<u>10</u>	
		14	
<b>Semester 3:</b>			
CUL 174	Culinary Arts Co-op I	1	20 credit hours of course work in program
Eng. 100	Communication Skills	<u>4</u>	
		5	
<b>Minimum Credits Required:</b>		30	
		<del>26</del>	

## **A. PROGRAM DESCRIPTION**

The one-year Baking and Pastry Mastery Certificate program prepares students to begin careers in the field of commercial baking or to upgrade their skills if already employed in the hospitality industry. Students will develop production skills in the preparation of specialty breads, pies, cakes, cookies, cake decorating, pulled sugar, classical pastries, chocolates and plated desserts. In addition to production skills, students are trained in baking science, sanitation, production management principles, merchandising and effective communication. To complete the program, students must have 120 hours of Co-op Education. Upon completion, students are prepared to work in retail deli-bakeries, country clubs, resorts, hotels and institutional food service operations.

## **B. PROGRAM GOALS**

- ◆ To provide the student with entry level skills for a career in commercial baking.
- ◆ To provide the student with entry level skills in cake decorating and pastry arts.
- ◆ To enhance and upgrade the skill level of employees within the hospitality industry

## **C. NEEDS ASSESSMENT**

Baking and Pastry specialization has always been an area that attracts students to our program. Past enrollments in baking and pastry classes have been high. A survey of students currently enrolled in nine culinary arts class sections indicates a high level of interest in a certificate in baking and pastry. Nine out of ten students surveyed indicated they would take one or more courses in the proposed curriculum. (Attachment A)

A survey of 17 bakeries in Washtenaw County determined that thirty-five percent (35.3%) or 6 of the 17 will add new employees this year, and an additional 2 are considering adding new employees. Of the employers who will add staff in the next year, a little over half indicated that they will hire 4 or more new employees. The others will be hiring one or two new production workers. Employers were also asked if they would encourage their employees to seek further training in baking and pastries if a program is made available to them. A vast majority (81.3%) indicated they would urge their employees to participate in the program. (Attachment B)

The National Restaurant Association predicts that sales at full-service restaurants should exceed \$117 billion in 1999, a gain of nearly \$5.5 billion or 4.9 percent, over sales in 1998.

According to the U.S. Department of Labor, Bureau of Labor Statistics, students in entry-level positions can expect to earn between \$7 and \$12 per hour. Management positions in the Ann Arbor area range between \$26,000 and \$30,000. The high end for both hourly and management positions is found in hotels, country clubs, commercial and retail bakeries. Program advisory committee members along with industry professionals and students are in full support of this new program.

## D. ENROLLMENT PROJECTIONS

The program is designed so those students attending full-time will be able to complete the Baking & Pastry Mastery Certificate program in one year. Enrollment estimates for the first semester of the program are as follows:

Baking I 16 students  
Pastry I 16 students

## E. PROGRAM COST ANALYSIS

\$2,200 Syllabi development costs, utilizing part-time baking and pastry instructors.  
\$99,515.90 New equipment estimates and installations. This estimate is based on all new equipment and represents the high-end of installation estimate.

Sixty percent of the cost of ingredients and other perishables will be recovered through pastry sales and utilization of products as menu items in the Artist's Gallery Restaurant.

## F. COURSE DESCRIPTIONS

### EXISTING COURSES

#### **CUL 110 Sanitation and Hygiene 3 credit hours**

This course communicates the importance of sanitation to the hospitality worker: layman's bacteriology, communicable diseases, food poisoning, pest control, cleaning and sanitizing, and personal hygiene. Students who complete this course and pass the exams receive national and state sanitation certification.

#### **CUL 111 Elementary Food Preparation 6 credit hours**

This course emphasizes the skills necessary to produce a-la-carte food preparation and presentation in a full-service restaurant. This beginning production course will also examine the development of standards in food preparation, portion control, sanitation, receiving and storage of inventory, as well as the proper use in preparation and service.

#### **ENG 100 Communication Skills 4 credit hours**

Students receive practice in a variety of writing assignments relevant to their program area. Assignments include letter writing for a variety of situations (e.g., job application, complaint, commendation, courtesy), memos written in response to situations students are likely to encounter on the job, resumés fitted to the students' particular background (work and educational experience, and other writing forms). During the first week of class, students must demonstrate a writing proficiency at the ENG 091 level. This course is intended primarily for native speakers of English. Students must select a writing lab session with this course.

## **NEW COURSES**

### **CUL 114 Baking I 4 credit hours**

This course introduces students to basic theory, baking science, and production techniques required to produce quality baked goods such as yeast raised breads, cookies, pies and hi-ratio cakes. Emphasis is placed on time management, safe food handling, storage, and proper utilization of ingredients and equipment.

### **CUL 124 Baking II 4 credit hours**

This course builds on the principles and production techniques learned in Baking I. Students learn more complex production skills in the preparation of sweet and savory specialty breads, chiffon's, mousse, custard pies, egg foam based cakes, paté choux products, doughnuts, Danish and puff pastries.

### **CUL 115 Pastry I 4 credit hours**

Students produce contemporary pastries that appear on the menus of finer restaurants of the world. Lectures, demonstrations and practical applications will include petite fours and French pastry, puff pastry, paté choux specialties, gateaus, tortes, ice cream production and plated desserts. Emphasis is on the basics of baking and progresses to the fine art of pastry production.

### **CUL 125 Pastry II 4 credit hours**

Students continue learning to produce contemporary desserts and pastries. Emphasis is placed on holiday pastries, candy production and confectionery, tortes, hot and cold plated desserts, sugar and chocolate centerpieces, and pastry management, as well as interpersonal skills.

### **CUL 130 Beginning Cake Decorating 2 credit hours**

This course covers preparation of frostings and frosting techniques. Students learn the decorating techniques required to produce and design borders, side garlands, message inscriptions, buttercream flowers, and wedding cake construction.

### **CUL 131 Wedding Cake Design**

This course covers the finer techniques of cake decorating. Students learn to cover a cake in rolled fondant, create lace pieces and borders, and make beautiful gum paste flowers. Students are encouraged to demonstrate creativity in the production of cakes for competition and show pieces.

### **CUL 140 Baking Merchandising 2 credit hours**

Students learn to develop merchandising techniques through analysis of current competitive practices used in bakeries. Students prepare promotional materials such as newspaper ads, brochures, and press releases. The basics of preparing displays are also covered.

## **G. ANALYSIS OF AFFECTED INSTRUCTIONAL UNITS**

The Baking and Pastry Certificate will be part of the Culinary and Hospitality Management Program. Four courses necessary for completion of the Baking and Pastry Certificate are currently part of the curriculum. Future consideration will be given to offering some of the baking classes as electives for the Associate Degree in Culinary Arts. No other instructional units outside the Culinary & Hospitality Management area will be affected. Baking I and II will replace the present offering of Beginning Baking and Pastry. Pastry I and II will replace the Advanced Baking and Pastry course.

## **H. ARTICULATIONS**

Specific courses currently transferable to four-year institutions that are part of this program curriculum will continue to transfer on a course by course basis.

## **I. LICENSURE/ACCREDITATION (IF APPLICABLE)**

Not applicable

## **BAKP Baking and Pastry**

**Division:** BUS - Business

**Department:** CHMD - Culinary and Hospitality Manage

**Degree Awarded:** CMA - Mastery Certificate

**Advisors:** Don L. Garrett, Jill Beauchamp, and Paul McPherson

This program prepares you for careers in commercial baking, where you will work in retail deli-bakeries, country clubs, resorts, hotels, and institutional food service operations. It also gives you on-the-job experience in the form of a required 120-hour cooperative education placement, as well as some courses that transfer into four-year degree programs.

### **Program Admission Requirements:**

Students must have passing scores on the College's basic skills placement tests.

### **General Courses (4 credits)**

ENG 100	Communication Skills	4
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### **Program Specialty Courses (26 credits)**

CUL 110	Sanitation and Hygiene	3
CUL 111	Elementary Food Preparation	6
CUL 114	Baking I	3
CUL 115	Pastry I	3
CUL 124	Baking II	3
CUL 125	Pastry II	3
CUL 130	Beginning Cake Decorating	1
CUL 131	Wedding Cake Design	1
CUL 140	Bakery Management and Merchandising	2
CUL 174	CUL Co-op Education I	1

**Minimum Credits Required:** 30