

**Docket Item:**

Community College Approval: Lane Community College, Certificate of Completion in Commercial Baking and Pastry, within 12.0501, Baking and Pastry Arts/Baker/Pastry Chef.

**Summary:**

Lane Community College proposes a new Certificate of Completion in Commercial Baking and Pastry. Higher Education Coordinating Commission (HECC) staff completed a review of the proposed program. After analysis, HECC staff recommends approval of the degree as proposed.

**Staff Recommendation:**

The HECC recommends the adoption of the following resolution:  
RESOLVED, that the Higher Education Coordinating Commission approve the following degree: CC1 in Commercial Baking and Pastry.



**Lane Community College seeks the Oregon Higher Education Coordinating Commission's approval to offer an instructional program leading to a Certificate of Completion in Commercial Baking and Pastry.**

### **Program Summary**

This one-year certificate of completion in Baking and pastry is for students who wish to gain entry into the food service industry as a beginning baking and pastry cook and for those currently employed in the industry who wish to have greater knowledge and experience than what is provided in some industry settings.

**1. *Describe the need for this program by providing clear evidence.***

This certificate program is a logical evolution of the LTOY certificate "Baking and Pastry" career pathway. The changes arise from the need to align the LTOY to meet the State standards for a One-Year Certificate program, and is accomplished by integrating classes from the First Year Culinary Arts program (Commercial Cooking) class sequences. This means that the Government data on file for the LTOY certificate and the Commercial Cooking program apply in this situation.

The rationale is to provide students recognition for their successful completion of a full-year of studies in Baking and Pastry, resulting in the One Year Certificate of Completion, which will enhance student opportunities in obtaining employment or furthering their educational goals.

Vocational cooking schools, professional culinary institutes, and some colleges offer baking and pastry programs for aspiring bakers and pastry cooks. These programs generally last from a few months to 2 years and may offer courses in advanced baking and pastry techniques, international baked goods, and various other baking and/or pastry arts and styles. To enter these programs, candidates may be required to have a high school diploma or equivalent. Depending on the type and length of the program, graduates generally qualify for entry-level positions as a restaurant/bakery baker and/or pastry cook.

**2. *Does the community college utilize systemic methods for meaningful and ongoing involvement of the appropriate constituencies?***

As with the existing form of the program, the newly formatted "Baking and Pastry Certificate" program will operate in collaboration with the Hotel, Restaurant, Tourism Management program, the Commercial Cooking program, the AAS Degree program in Culinary Arts, College Food Service, the Center for Meeting and Learning, the College community via the Renaissance Room Dining Room, the annual Foundation Harvest Dinner, and other ad hoc College events.

3. ***Is the community college program aligned with appropriate education, workforce development, and economic development programs?***

Advancement opportunities for bakers and pastry cooks typically depends on additional education, certifications, training, work experience, and the ability to prepare more complex dishes. Those who learn new cooking skills and who handle greater responsibility, such as supervising kitchen staff in the absence of a Pastry Chef, often advance. Some bakers and pastry cooks may train or supervise kitchen staff, and some may become head bakers, lead pastry cooks, or food service managers.

At Lane Community College, Commercial Baking program students can enter into the Culinary Arts Commercial Cooking and AAS Culinary degree program track, as well as into the Hotel, Restaurant, and Tourism Management AAS degree program.

4. ***Does the community college program lead to student achievement of academic and technical knowledge, skills, and related proficiencies?***

Vocational cooking schools, professional culinary institutes, and some colleges offer baking and pastry programs for aspiring bakers and pastry cooks seeking to enhance their career opportunities. These programs generally last from a few months to 2 years and may offer courses in advanced baking and pastry techniques, international baked goods, and various other baking and/or pastry arts and styles. To enter these programs, candidates may be required to have a high school diploma or equivalent. Depending on the type and length of the program, graduates generally qualify for higher-than entry-level positions as a restaurant/bakery baker and/or pastry cook.

5. ***Does the community college identify and have the resources to develop, implement, and sustain the program?***

The College currently has the resources to offer this revised, upgraded program. No additional resources are required at this time. Future resources may be required in the form of updated and/or new equipment.

***Assurances***

Lane Community College has met or will meet the four institutional assurances required for program application.

1. ***Access.*** The college and program will affirmatively provide access, accommodations, flexibility, and additional/supplemental services for special populations and protected classes of students.
2. ***Continuous Improvement.*** The college has assessment, evaluation, feedback, and continuous improvement processes or systems in place. For the proposed program, there will be opportunities for input from and concerning the instructor(s), students, employers, and other partners/stakeholders. Program need and labor market information will be periodically re-evaluated and changes will be requested as needed.

3. *Adverse impact and detrimental duplication.* The college will follow all current laws, rules, and procedures and has made good faith efforts to avoid or resolve adverse *intersegmental* and *intrasegmental* impact and detrimental duplication problems with other relevant programs or institutions.
4. *Program records maintenance and congruence.* The college acknowledges that the records concerning the program title, curriculum, CIP code, credit hours, etc. maintained by the Office are the official records and it is the college's responsibility to keep their records aligned with those of the Office. The college will not make changes to the program without informing and/or receiving approval from the Office.