



Baking

PROGRAM DESCRIPTION

Baking Degree Program

Trained bakers are needed throughout the country in hotels, restaurants, resorts, hospitals, cruise ships, country clubs, and more.

Rated as one of the Top 10 Best Culinary Schools in Ohio by Best Choice Schools in 2017, Hocking College's Culinary Arts program incorporates cooking and management skill training in a state-of-the-art cooking laboratory.

Students learn the fundamentals of baking and pastry production as well as management skills for the modern kitchen, leading you on a successful career path. Other benefits of this program include:

- Our program has been established for over 30 years and is an American Culinary Federation (ACF) accredited 2-year Associate Degree program. Culinary Arts: Baking students graduate with an ACF certification of Certified Pastry Culinarian.
- Our instructors average 25 years of industry experience, including our Certified Master Chef.
- Participate in on-site practicums at Rhapsody Restaurant, the college-owned restaurant located on the historic Nelsonville Public Square.
- Engage in community involvement and join the Epicurean Club.
- Train in a modern food production facility.

PLACES OF EMPLOYMENT

Examples of places where Hocking College alumni have worked or are currently working include the following:

Livy Cakes • Two Roasting Joes • Corner Bakery • Kittie's Cakes

ALL-INCLUSIVE PRICING

Hocking College offers all-inclusive pricing and works with students to assure funding, including financial aid, before they start classes. All-inclusive pricing includes the following:

PER SEMESTER

- \$300.....Learning Fee
- \$20.....Health Center Services
- \$75.....Career Center Services

OPTIONAL

- \$53.....Parking
- \$275.....Smart Start*

*Recommended for all first-year college students

Pricing for housing and meal plans can be found at hocking.edu/residence-halls.



they have complete college

DEGREE TRACK

The listed degree track is for students beginning classes in May 2021 who will pursue an Associate of Applied Business in Baking.

AUTUMN 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	CULA-1101	Introduction to Baking & Culinary Industry	3.00	\$1,555
8 Weeks (1)	ENGL-1510	English Composition I	4.00	\$50
8 Weeks (2)	CULA-1115	Baking Development: Breads & Pastries	3.00	\$654
8 Weeks (2)	CULA-1109	Safety & Sanitation	1.00	\$270
8 Weeks (2)	MATH-1103	Applied Mathematics	3.00	\$150
16 Weeks	GS-1010	Pathway to Prosperity	1.00	\$50
			SEMESTER TOTAL	15.00
			IN-STATE TUITION & FEES	\$5,379
			OUT-OF-STATE TUITION & FEES	\$7,634
SPRING 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	CULA-1132	Baking Production Lab Experience I	3.00	\$575
8 Weeks (1)	CULA-1106	Pastries, Cakes & Desserts	3.00	\$850
8 Weeks (1)	CULA-1126	Planning & Purchasing	2.00	\$190
8 Weeks (2)	CULA-2150	Nutrition in Commerical Food Service Operations	3.00	\$340
8 Weeks (2)	CULA-1136	Yeast Dough Production	3.00	\$605
16 Weeks	CULA-1201	Catering Banquet Lab I	3.00	\$607
			SEMESTER TOTAL	17.00
			IN-STATE TUITION & FEES	\$5,817
			OUT-OF-STATE TUITION & FEES	\$8,072
AUTUMN 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	ACC-1101	Financial Accounting I	3.00	\$55
8 Weeks (1)	CULA-2135	Petit Fours, Miniatures & Class Pastries	3.00	\$930
8 Weeks (2)	CULA-2162	Candy & Confections	3.00	\$840
8 Weeks (2)	CULA-2601	Baking Production Lab Experience II Practicum	3.00	\$1,239
8 Weeks (2)	SUPR-1117	Hospitality Supervision	2.00	\$135
16 Weeks	CULA-2240	Table Service (SL)	1.00	\$0
			SEMESTER TOTAL	15.00
			IN-STATE TUITION & FEES	\$5,849
			OUT-OF-STATE TUITION & FEES	\$8,104
SPRING 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	COMM-1130	Speech	3.00	\$50
8 Weeks (1)	PSYC-1120	Organizational Behavior	3.00	\$50
8 Weeks (1)	CULA-2134	Baking Production Lab Experience III	3.00	\$1,155
8 Weeks (2)	BIOS-1112	The Human Organism	4.00	\$190
8 Weeks (2)	CULA-2651	Baking Capstone Experience	3.00	\$1,345
8 Weeks (2)	GS-2010	Pathway to Prosperity II	1.00	\$50
			SEMESTER TOTAL	17.00
			IN-STATE TUITION & FEES	\$5,490
			OUT-OF-STATE TUITION & FEES	\$7,745
			TOTAL CREDIT HOURS	64.00
			TOTAL IN-STATE TUITION & FEES	\$22,535*
			TOTAL OUT-OF-STATE TUITION & FEES	\$31,555*



*All courses and course fees are subject to change. Visit us online to see the most up-to-date curriculum and pricing for this program.

QUESTIONS? CONTACT ME.

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www.hocking.edu/baking