Baking and Pastry Arts

Central Oregon Community College · Associate degree

The baking and pastry AAS develops classical and contemporary techniques and retail baking operations. A fall start is strongly encouraged for this cohort-based route.

BEFORE YOU APPLY

Review kitchen safety, food-handler requirements and the cohort start sequence.

TIME, SCHEDULE & APPLICATION

92–100 credits. Prior credits, prerequisite placement and course availability can change your personal completion date.

BUILD YOUR BUDGET

2026-27 tuition is $130 per credit for in-district residents and $185 for out-of-district Oregon residents and qualifying border-state residents. Course, lab and other fees are additional; Oregon residency alone does not establish the in-district rate. Add remaining program and living expenses; compare your cost after confirmed aid.

CREDENTIALS & OUTCOMES

Bakery work depends on practical production skills; owning a food business also requires business preparation and applicable permits.

YOUR NEXT THREE STEPS

1. Review the exact program. Check the award, entry checklist and next start.
2. Build your full budget. Include preparation, supplies and travel.
3. Explore the connected career. Compare duties, Oregon wages and required preparation.