Baking and Pastry Arts

Southwestern Oregon Community College · Associate

Learn baking and pastry methods, production and presentation through hands-on kitchen study.

BEFORE YOU APPLY

Compare this AAS with the separate shorter certificate. Ask about the actual kitchen timetable and required equipment.

TIME, SCHEDULE & APPLICATION

Minimum 90 credits · confirm cohort calendar. Prior credits, prerequisite placement and course availability can change your personal completion date.

BUILD YOUR BUDGET

2026-27 U.S.-resident tuition is $120 per credit, with a $42 per-credit fee and a $42 per-course fee. Distance courses add $46 per course; designated culinary courses add a $51 per-credit program fee. Add remaining program and living expenses; compare your cost after confirmed aid.

CREDENTIALS & OUTCOMES

Training can build baking skills, but bakery ownership also requires operations, pricing and business experience.

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.

Independent information. No provider endorsement or admission guarantee.