



# BAKERY & PASTRY ARTS TECHNICIAN CAREER LAUNCH PROGRAM PROPOSAL

Clark College & Eurobake Partnership

## Partners

Clark College

Eurobake



## Program Checklist

### **P1. Program description including length of program in years and total hours (including split between classroom and worksite).**

Program Description: The Professional Bakery & Pastry Arts program of study delves deeply into the science of baking and then applies that theoretical knowledge in a hands-on production focused lab environment. During the course of their studies, students learn all aspects of artisan breads, laminated doughs, cakes, tortes, French pastries, and merchandising. While developing these key industry competencies students simultaneously develop work place skills such as team work, food costing, customer service, efficiency, speed and accuracy, equipment and food safety, and production scheduling.

Clark's Professional Bakery & Pastry Arts program prepares students for entry-level positions in the baking and pastry arts trade and has kept with industry changes, all of which are valuable skills for a successful career. The partnership between Clark College and Eurobake provides students a cooperative work experience with a pastry and dessert manufacturer – distributing to grocery stores, specialty shops, and European markets in 10 states – while attending school. The two-year program leads to an Associate's Degree and employment throughout the program and upon graduation. Participants are employees of Eurobake and students at Clark College in the Professional Bakery & Pastry Arts Program at the same time.

Length of Program: 8 quarters, 24 months.

Total Hours: 1,404 Hours.

### **P2. Estimated number of hours per week at worksite and in classroom (this approach may shift throughout the program).**

Hours per week at worksite: Average 20 hours, but can increase to 40 based on demand.

Hours per week in classroom: 1 hour in classroom; 20 hours in structured lab environment.

### **P3. Demonstration of labor market demand for specified skills/career in local region**

The Baking & Pastry Arts Technician Career Launch Program addresses the occupations within Bakers occupation (51-3011).

Clark College is located within the Portland-Hillsboro-Vancouver metropolitan area, which means that the economic region includes a broader six county region (Clark, Skamania, Klickitat, Multnomah, Washington and Clackamas). Within this economic region, there were 1,479 jobs in 2019. There are 185 annual openings, with only 80 annual completions in this broader region; this creates an annual workforce shortage of 105.

From January 2020 to Feb 2021, there were 167 unique job postings – from 74 employers. This represented 34 jobs posted per month, which resulted in 89 monthly hires, indicating increased demand to address workforce needs. This demand has continued even with the effects of the COVID-19 pandemic.

Therefore, the Baking & Pastry Arts Technician Career Launch Program creates intentional career pathways for new and incumbent workers to address this workforce shortage.

**P4. Projected count of student enrollment, student completion, and anticipated employer participation for 5 years, post-pilot.**

	<b>Baseline</b>	<b>Year 1 (2020-2021)</b>	<b>Year 2 (2021- 2022)</b>	<b>Year 3 (2022- 2023)</b>	<b>Year 4 (2023- 2024)</b>	<b>Year 5 (2024- 2025)</b>
<b>Student Headcount</b>	35	35	36	36	38	38
<b>Full-Time Equivalent Student (FTES)</b>	26	26	27	27	29	29
<b>Completion</b>	5	5	7	7	9	9
<b>Employer Participation</b>	1	1	1	2	2	3

With restarting the Professional Baking & Pastry Arts with COVID-19 restrictions, the goal is to resume operating the program at full-capacity.

With the initial partnership with Eurobake, 1-4 baking technician interns will be hired. Subsequent expansion of employer(s) and/or number of cuisine technicians will enable program growth. The vision for expanding this partnership is to enhance the student experience by providing them with employment while they are obtaining their certificate or degree. This will be a valuable component to our Baking program because working in the hospitality industry will reinforce the lessons learned in both the classrooms and labs.

**P5. Concise description of development process to create the Career Launch program (e.g., who was involved, when, how was the program piloted, etc.)**

The Professional Baking program began as a part of the culinary arts program. It occupied a small corner of the cuisine kitchen. One of the former heads of the program, Per Zeeburg, started selling the baking product from the culinary serving space. The demand quickly grew and the bakery earned its own space. The baking program was turned into an independent program from culinary. Per Zeeburg was a trained baker from Denmark. He modeled the program on what the industry would need in an employee. It is a production-based program that focuses on accuracy, efficiency, speed, understanding of baking principles, ingredient functions/interactions, knowledge and solid skills. The partnership between Eurobake’s and Clark College is established in partnership with the program faculty, administrative dean, and Eurobake.

**P6. Signed letter of endorsement from all relevant partners, stakeholders and regional networks (including employers, labor organizations, academic institutions, community-based organizations, individuals, and other relevant stakeholders in support of the proposed Career Launch program). Regional network endorsement preferred.**

Letters enclosed on subsequent pages are from the following partners:

- Clark College
- Educational Service District 112 (Regional Network)
- Career Connect Southwest (CCSW) Network

Eurobake endorsement of the Career Launch Program are included in Employer Commitment Letters for I-R9 on Page 13.



March 19, 2021

To the Career Launch Endorsement Review Team:

I write this letter to affirm Clark College's institutional commitment to the Professional Baking and Pastry Arts Technician Career Launch Program, with the initial partnership with Eurobake. This program provides students with industry-defined curriculum and meaningful, high-quality on-the-job experience during their educational experience.

I am proud to say that this program also supports Clark College's strategic plan in the core themes of academic excellence, social equity and economic vitality as well as the values of social justice, partnerships, and innovation. The Professional Baking and Pastry Arts Technician Career Launch Program exemplifies this commitment through implementation of this creative and agile strategy to enhance student learning, and alignment of the Professional Baking and Pastry Arts Program to meet regional workforce needs.

The Professional Baking and Pastry Arts Technician Career Launch Program is applying for endorsement between Clark College and Eurobake. Students concurrently enroll in the Clark College Professional Baking and Pastry Arts Program and work at Eurobake. To ensure that all students have the resources to address academic and non-academic issues, Clark College provides dedicated wrap-around student support to meet their individualized needs. This comprehensive program, with intentional integration of course curriculum and work-based learning opportunities to successfully enter the workforce with the knowledge, skills and abilities to be successful as a baking technician.

Building on the intensive industry partnership with Eurobake, the partnership between Clark College and Eurobake will provide additional career pathways for students to support local industry. Upon endorsement, all levels of leadership here at Clark College are confident that the implementation will continue to support the region's need for baking technicians well into the future.

Sincerely,

A handwritten signature in black ink, appearing to read "Karin Edwards".

Dr. Karin Edwards  
President  
Clark College



## EDUCATIONAL SERVICE DISTRICT 112

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### SUPERINTENDENT

TIM MERLINO

To the Career Launch Endorsement Review Team:

ESD 112 is excited to support the Professional Baking and Pastry Arts Technician Career Launch Project, with partnerships between Clark College and Eurobake.

At ESD 112, we recognize the need for

- Private/public partnerships that provide students with a career pathways that also provide competitive candidates to meet our business needs
- Meaningful, high-quality on-the-job experience, with defined competencies and skills gained through experience.
- Curriculum developed in partnership with employers and industry, to ensure state-of-the-art curriculum is aligned with occupations in-demand.
- Dedicated wrap-around student support to ensure students have the resources to be successful in academic and non-academic issues.
- Alignment of pathways from K-12 through postsecondary education and career trajectory.
- Career pathways for incumbent workers to upskill for career trajectory.

The Professional Baking and Pastry Arts Technician Career Launch Project is an exemplary program, providing students with meaningful, high-quality on-the-job experience that is concurrent with aligned academic curriculum.

On behalf of ESD 112, we commit to working with the Professional Baking and Pastry Arts Technician Career Launch Project to make this program successful by working through Career Connect SW, our regional network to:

- Convene and support Career Connect Intermediaries and other local partners in the region
- Help them achieve their outcomes related to Career Launch endorsement and participation of young people in Career Launch activities
- Ensure equitable inclusion of youth of color, low income youth, youth from rural communities and youth with disabilities.

The impact of this program is vital to meeting our regional workforce needs and we support endorsement of this exemplary program.

**Tim Merlino**

Superintendent



360-952-3494 | [tim.merlino@esd112.org](mailto:tim.merlino@esd112.org)

2500 NE 65th Avenue | Vancouver | WA | 98661

2500 NE 65TH AVENUE, VANCOUVER, WA 98661-6812 | T 360 750 7500 F 360 750 9706 TDD 360 750 7510

**WE SERVE CHILDREN, SCHOOLS AND THEIR COMMUNITIES**



To the Career Launch Endorsement Review Team:

The Career Connect Southwest Network is excited to support the Professional Baking and Pastry Arts Technician Career Launch Project, with partnerships between Clark College and Eurobake.

At Career Connect SW, we recognize the need for:

- Private/public partnerships that provide students with a career pathways that also provide competitive candidates to meet our business needs
- Meaningful, high-quality on-the-job experience, with defined competencies and skills gained through experience.
- Curriculum developed in partnership with employers and industry, to ensure state-of-the-art curriculum is aligned with occupations in-demand.
- Dedicated wrap-around student support to ensure students have the resources to be successful in academic and non-academic issues.
- Alignment of pathways from K-12 through postsecondary education and career trajectory.
- Career pathways for incumbent workers to upskill for career trajectory.

The Professional Baking and Pastry Arts Technician Career Launch Project is an exemplary program, providing students with meaningful, high-quality on-the-job experience that is concurrent with aligned academic curriculum.

On behalf of Career Connect SW, we commit to working with the Professional Baking and Pastry Arts Technician Career Launch Project to make this program successful in the following specific ways:

- Support to analyze labor market
- Develop K-16 guided pathway aligned to jobs
- Recruiting and engaging private and public sector organizations
- Raise students' awareness of different career options
- Ensure equitable inclusion of youth of color, low income youth, youth from rural communities and youth with disabilities.

The impact of this program is vital to meeting our regional workforce needs and we support endorsement of this exemplary program.

*Vicki Hrdina*

**Vicki Hrdina**

Director of Career Readiness & STEM Initiatives  
Teaching and Learning



**P7. Description of resources, supports, or other processes to recruit and support students from underserved backgrounds; or create an implementation plan to do so.**

With potential program expansion, the program will intentionally recruit students from underserved backgrounds with specific support from ESD 112 (Career Launch Regional Network), Workforce Southwest Washington (Career Launch Program Intermediary), as well as the NEXT Center (a comprehensive center serving young adults ages 16-24 that do not have a clear pathway to work, training or post-secondary education). These intentional partnerships aim to recruit participants that reflect the diversity in the community.

Once students enroll in the program, Clark College offers a variety of supports to assist students from marginalized populations in achieving their educational and professional goals – including the following:

- Appreciative Advising Model that supports students in a holistic manner. All new students are assigned an Academic Advisor who assists with academic and non-academic supports throughout their journey at Clark College.
- Workforce Education Services provides a variety of supports to assist low-income students to include, alternative financial aid, access to subsidized childcare, maintenance of public benefits while in school, emergency grants, and assistance in preventing homelessness. Students receive assistance in barrier removal and connections to internal and external resources.
- Disability Support Services (DSS) office assist students with disabilities in pursuing their educational goals. Clark College is committed to assuring that its services, programs, and activities are accessible to individuals with disabilities.
- The Office of Diversity and Equity is committed to serving marginalized populations. The Diversity Center, is a safe space for students to study, meet new people and experience a sense of belonging.
- The Penguin Pantry supports a healthy college community by reducing hunger on campus and connecting students to essential resources.
- Career Services provides a wide array of resources that can assist students with job search skills and securing full-time employment and internships. There are a variety of Student Success Workshops that are offered throughout the academic year to assist students with their professional development, academic success and personal development.

## Industry-Related Checklist

### **I-R1. Address of worksite(s) where Career Launch students will complete supervised training.**

Eurobake  
5917 NE 80th Ave  
Portland, OR 97218

### **I-R2. Hourly wage for Career Launch participants.**

Participants start at minimum wage with sliding scale pay rates as skills advance, up to \$16/hr.

### **I-R3. List of entry-level positions and associated job descriptions for which a Career Launch student would be eligible for upon completion.**

#### **Eurobake Baker**

**SUMMARY:** Produce quality bakery products to ensure customer requirements are met and build customer loyalty by providing exemplary customer service.

#### **ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Maintain cleanliness of equipment, tables, utensils, floor (to ensure safety), and sanitation regulations are met.
- Assemble necessary baking ingredients to prepare for baking operation.
- Prepare bakery products according to established recipes.
- Perform bench work according to established procedures.
- Bake prepared product using appropriate time and temperature as specified by recipe.
- Insert products into proof box, set controls, and close door to ensure proper size and shape of product.
- Operate Ovens and learn proper bake parameters, artisanal cuts for appearance, and manage flow of product to ensure bakes are even and product quality is consistent.
- Insert products into and retrieve products from the freezer to preserve freshness.
- Follow proper procedures to ensure bakery meets out-of-stock percentage goals.

**KNOWLEDGE, SKILLS, ABILITIES:** Ability to read and follow instructions. Verbal and written communication skills. Basic math skills. Ability to read and follow recipes/instructions. Organizational skills. Ability to reach above head level to place products in proof box or oven and turn controls.

**PHYSICAL DEMANDS:** Ability to lift and carry at least 50 pounds of baking ingredients and prepare baked goods using manual utensils/bakery equipment continually throughout the shift. Ability to bend, twist, grasp, reach, push, pull, and use repetitive motion as required.

**EQUIPMENT OPERATED:** Baking utensils. Mixers. Ovens. Sheeter. Dough rounder. Dough divider. Proofer. Any additional equipment as required.

**I-R4. List of specific skills and competencies required for completion of Career Launch program, with demonstrated alignment to entry-level positions, job descriptions, and average local salary ranges.**

Specific skills and competencies for the Career Launch program are aligned with the professional standard for entry-level positions:

<b>Course</b>	<b>Description</b>	<b>Professional Standard</b>
PBAK 110: ARTISAN BREADS	Begins with straight doughs and progresses through overnight fermentation, enrichment, pre-ferments, sourdoughs, rye breads, history of bread-making, professionalism in the workplace, safety and sanitation, equipment use and safety, baker's math, weights and measures and note-taking.	Knowledge, Skill, Taste
PBAK 111: EARLY MORNING PRODUCT	Covers early morning product and their methods; scones, biscuits and muffins. Includes many specialty and seasonal product such as cake donuts, yeast-raised donuts, fruit pies and cream pies.	Knowledge, Skill, Taste
PBAK 120: VIENNOISERIE	Covers laminated doughs, brioche and sweet doughs. Students will learn various pre-ferments, mixing, fermentation, laminating techniques, make-up of product, proofing and baking.	Knowledge, Skill, Taste
PBAK 121: COOKIES, BROWNIES, BARS AND QUICK BREADS	Covers production of a variety of cookies by method such as bar, rolled, cut, scooped, refrigerator and decorated. Also covered are brownies, layered bars, cheesecake bars and quick breads.	Knowledge, Skill, Taste
PBAK 130: CAKES, DESSERTS AND TORTES	Covers the mixing methods of various types of cakes and tortes. Includes tart crusts, creams, custards, mousses, butter creams and fillings. Students will learn to assemble a variety of classic cakes, tortes and desserts as well as more modern cakes, from start to finish.	Knowledge, Skill, Taste
PBAK 131: RETAIL OPERATIONS AND BARISTA	Students will learn how to set up the retail area for daily operation, how to make a variety of specialty coffees, cold drinks, Italian sodas and featured drinks. Marketing for effective sales, efficient and friendly customer service and the proper operation of POS system will also be discussed.	Knowledge, Skill, Dedication
PBAK 200: APPLIED PROFESSIONAL DEVELOPMENT	Students will spend two weeks in each of four areas; Artisan bread, Viennoiserie, cakes and tortes, early morning/store/retail. Utilizing acquired skills and knowledge, they will be responsible for production of all product for the retail store. They will create and follow a production schedule, inventory and store product, do mise en place for the next day and clean the station at the end of each day.	Good Employee; Judgment, Dedication
PBAK 210: PRODUCTION BAKING	Utilizing acquired skills, students will operate and manage their own production bakery. They will produce product needed for sale in the retail store from the following areas; breakfast items, Viennoiserie, artisan bread, bars, cookies, cakes and dessert items. They will be responsible for planning a daily production schedule, inventory, purchase of necessary ingredients, costing and maintaining daily operation of their station.	Knowledge, Skill
PBAK 211: CHOCOLATE LAB	Students will learn the origin of chocolate as well as the various types, brands, flavor profiles and qualities of chocolate. Practical application will include tempering chocolate, fillings, shelling and bottoming chocolates.	Knowledge, Skill

**IR-4 Table Cont.**

Course	Description	Professional Standard
PBAK 220: PASTRY CHEF/ RESTAURANT BAKING	Students will be responsible for meeting with the chef of the CTO station to determine the baking/dessert needs for the restaurant each day. They will design and create a dessert menu for the restaurant and upon approval and will make desserts for the daily lunch service. Students will provide a variety of breads/rolls for lunch service and will be required to generate a production schedule that includes daily mise en place, purchasing of required ingredients, inventory and maintenance of the station.	Knowledge, Skill, Judgment, Dedication
PBAK 221: RETAIL/ MERCHANDISING, INVENTORY/ PURCHASING	Students will learn how to set up the retail area for daily operation, how to make a variety of specialty coffees, cold drinks, Italian sodas and featured drinks. They will learn marketing for effective sales, efficient and friendly customer service.	Knowledge, Good Employee, Skill, Dedication
PBAK 230: CAPSTONE PROJECT	Students will have five weeks to prepare and execute a display covering one of the following areas: Viennoiserie, Artisan breads, Viennese table, Plated Desserts or Dessert Bar.	Pride, Good Employee, Skill, Dedication, Judgement
PBAK 231: INDUSTRY INTERNSHIP	Students will complete a five week externship at an approved bakeshop.	Good Employee, Skill, Judgment, Dedication, Knowledge

For the aligned positions, the entry-level hourly wage is at or higher than minimum wage. For Washington, minimum wage is currently set at \$13.50 per hour. In the Portland Metropolitan Area (excluding Vancouver, WA), minimum wage is currently set at \$13.25.

**I-R5. Employer attests that Career Launch program is in compliance with required federal, state, and local regulations.**

Attestation is included in Eurobake Employer Letter (See I-R9, page 13).

**I-R6. Employers will outline a student supervision and mentorship model.**

Employer agrees to provide exemplary supervision of participating student employees:

1. Provide job orientation concerning bakery procedures during scheduled work hours.
2. Provide training, guidance and supervision of the intern/extern.
3. Assign sufficient quality work (based on technical evaluation areas) to occupy the intern during scheduled hours.
4. Accurately complete time sheets and list accomplishments of the intern/extern on a regular basis.
5. Adhere to all health and safety codes.
6. Evaluate the intern's/extern's progress at appropriate points during his or her work-based learning/externship.

**I-R7. Description of common career pathway(s) beginning with entry-level position specified with demonstration of likely salary growth over specified time period.**



For students interested in pursuing a management position (e.g., Service Manager), Clark College offers a Bachelor of Applied Science in Applied Management degree. This degree builds on the Associate of Applied Technology (AAT) degree to provide the managerial knowledge and expertise to meet industry demand. This includes, but is not limited to the following: Foundations of Management; Social Media in Business; Organizational Communication; Organizational Behavior; Business Principles; and Accounting Principles for Managers.

**I-R8. Demonstrated competency alignment with relevant professional standards for specified entry-level positions when applicable.**

Professional standards for Baking & Pastry Arts Technicians is based on the modified Professional Cooking 6th Edition and the National Restaurant Association. These include:

- **Knowledge**-Pastry chefs and bakers must be able to identify, purchase, use and prepare a wide variety of foods. They should be able to train and supervise a safe, skilled and efficient staff. To do all this successfully, professional pastry chefs and bakers must possess a body of knowledge and understand and apply certain scientific and business principles.
- **Skill**- Professional training alone does not make a student a pastry chef or baker. Nothing but practical, hands-on experience will provide even the most academically gifted student with the skills needed to produce, consistently and efficiently, quality foods or to organize, train, motivate and supervise a staff.
- **Taste**- No matter how knowledgeable or skilled the baker or pastry chef, he or she must be able to produce foods that taste great, or the consumer will not return. A professional baker or pastry chef can do so only with confidence about his or her own senses of taste.
- **Judgement**- Creating a pastry menu, determining how much of what item to order, deciding whether and how to combine ingredients and approving finished items for service are all matters of judgement.
- **Dedication**- Becoming a pastry chef and baker is hard work; so is being one. The work is often physically taxing; the hours, often in the early morning, are usually long and pace is frequently hectic. Despite these pressures, the professional is expected to efficiently produce consistently fine products that are properly prepared and presented. To do so requires enthusiastic pastry chefs and bakers who are dedicated to the job.
- **Pride**- Professional bakers and pastry chefs share a sense of pride in doing their jobs well. Pride should also extend to personal appearance and behavior in and around the kitchen. The professional should be well groomed and in uniform when working.
- **A good employee**- Should be at work, on time, every day. They should work with purpose and intent. Make every effort to work well with your team. Be respectful and considerate of all others. Demonstrate good time management, efficiency and speed. Complete all tasks in a timely manner and to the highest standards.

**I-R9. Signed letter from employer partner.**

Displayed on Page 13.



Eurobake Corp.  
5917 NE 80<sup>th</sup> Ave  
Portland, OR 97218

March 18, 2021

**To: To the Career Launch Endorsement Review Team**

**From: Joshua Svenhard – Managing Partner**

Eurobake is pleased to collaborate with Clark College and its Professional Baking & Pastry Arts program to join as an employer partner in the Bakery & Pastry Arts Technician Career Launch Program. This partnership between Clark College and Eurobake will provide students with meaningful, high-quality on-the-job experience that is concurrent with aligned academic curriculum.

Located in the Portland-Vancouver metropolitan area, Eurobake is a premier producer of artisanal products. Core competencies include pastry, specialty cake, artisan breads and sweet breads – distributing to grocery stores, specialty shops, and European markets in 10 states. Like other employers in the region, we find it challenging to find employees with the education, skills, and abilities needed to grow our company. We believe that this Professional Baking & Pastry Arts Technician Career Launch partnership will produce an additional workforce with needed skills and hands-on experiences.

Within the endorsed program, Eurobake commit to partnering in the Baking & Pastry Arts Technician Career Launch Program to make this program successful in the following specific ways:

- Compliance with required federal, state, and local regulations for the Baking & Pastry Arts Technician Career Launch Program;
- Recruitment of students into the program through community partnerships with K-12, Clark College, and community-based organizations;
- Provide exemplary student supervision and mentorship that allows program participants to gain confidence and skills needed to successfully transition into the workforce;
- Completers of the program will have the knowledge, skills, and abilities for the Baking & Pastry Arts Technician;
- Consider using the program as an option to skill up our own employees; and



**Eurobake**

Eurobake Corp.  
5917 NE 80<sup>th</sup> Ave  
Portland, OR 97218

- Provide program participants with the career advancement opportunities, as applicable.

Regional industry needs employees with fundamental baking and pastry arts technician competencies. We stand as a partner with Clark College to expand the best Baking & Pastry Arts Technician Career Launch Program that will fully support industry and future workforce needs. This program clearly supports our mission, too. By helping to provide students with the knowledge and exposure to industry needs and an early awareness of educational and career pathways, support of this Career Launch program offers Eurobake an opportunity to identify high-quality potential graduates with work-ready baking and pastry arts technician skills.

Sincerely,

*Josh Svenhard*

Eurobake Corp.

E: [Josh@eurobakebakery.com](mailto:Josh@eurobakebakery.com)

M: (360) 553-8950



## Academic-Related Checklist

### A-R1. List of academic institution(s) providing career-aligned instruction for Career Launch program.

Clark College

### A-R2. Curriculum scope and sequence aligned to skills and competencies provided in employment checklist.

Program outcomes are overarching skills that are emphasized and reinforced throughout several courses in a specific program; they are measurable statements that define what students should know or be able to do by the end of a certificate or degree at Clark College. After successful completion of this program, students will be able to:

- Demonstrate and clearly explain an effective strategy to solve a quantitative problem. (GE)
- Articulate well-considered ideas and written claims to an academic audience, using effective rhetorical techniques, properly credited evidence, and a command of Standard English. (GE)
- Demonstrate interpersonal/human relations skills. (GE)
- Apply processes of baking, including concepts of ingredient cause and effect, in a daily routine.
- Accurately follow a formula, with notes, to completion.
- Perform accurate mathematical operations appropriate to baking.
- Operate commercial baking equipment and tools using standard safety and sanitation procedures.
- Demonstrate accurate use of both digital and balance scales.
- Demonstrate effective time management.
- Demonstrate effective bakery management skills.

### Professional Baking & Pastry Arts Course Sequence, Endorsed by Advisory Committee

General Education Requirements		
<i>Communication Skills</i>		
<a href="#">PTWR 135</a>	INTRODUCTION TO APPLIED TECHNICAL WRITING	5
<i>Computational Skills</i>		
<a href="#">PTCS 110</a>	PROFESSIONAL TECHNICAL COMPUTATIONAL SKILLS	5
<i>Human Relations Course Options</i>		
5		
Major Area Requirements		
<a href="#">PBAK 110</a>	ARTISAN BREADS	9
<a href="#">PBAK 111</a>	EARLY MORNING PRODUCT	5
<a href="#">PBAK 120</a>	VIENNOISERIE	9
<a href="#">PBAK 121</a>	COOKIES, BROWNIES, BARS AND QUICK BREADS	5
<a href="#">PBAK 130</a>	CAKES, DESSERTS AND TORTES	9
<a href="#">PBAK 131</a>	RETAIL OPERATIONS AND BARISTA	5
<a href="#">PBAK 200</a>	APPLIED PROFESSIONAL DEVELOPMENT	9
<a href="#">PBAK 210</a>	PRODUCTION BAKING	9
<a href="#">PBAK 211</a>	CHOCOLATE LAB	5
<a href="#">PBAK 220</a>	PASTRY CHEF/RESTAURANT BAKING	9
<a href="#">PBAK 221</a>	RETAIL/MERCHANDISING, INVENTORY/PURCHASING	5
<a href="#">PBAK 230</a>	CAPSTONE PROJECT	6
<a href="#">PBAK 231</a>	INDUSTRY INTERNSHIP	4
Total Credits/Units		104
Bakery & Pastry Arts Technician Career Launch Program Proposal		14

**A-R3. Demonstration of student supports (e.g. mentoring, advising, financial aid, tutoring) available for Career Launch students enrolled in the course.**

There are a number of supports available to Career Launch students to assist them in achieving academic success at Clark College:

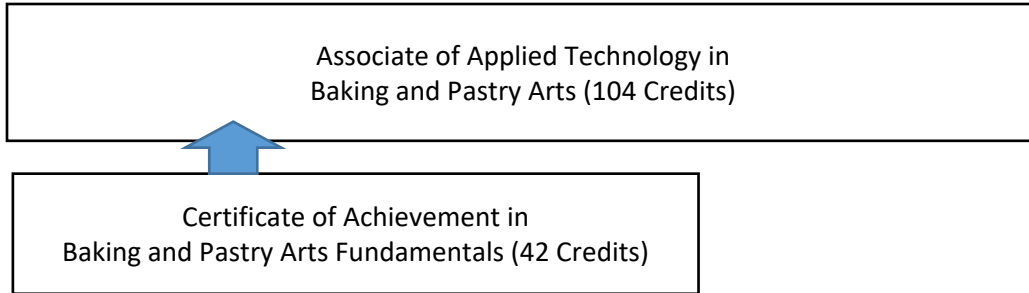
- Clark College has implemented the Appreciative Advising Model that supports students in a holistic manner. This is an intentional collaborative practice of asking positive, open-ended questions that help students optimize their education experiences and achieve their dreams, goals, and potentials. All new students are assigned an Academic Advisor who assists with academic and non-academic supports throughout their journey at Clark College.
- Peer Mentors Clark College Peer Mentor Programs provide an opportunity for students to help others connect to Clark College and community resources, navigate the college, and work toward academic goals.
- Student Success Programs offers a variety of supports to students to include: strategies for balancing classes, work and personal responsibilities, access to college and community resources, assistance with developing and achieving academic goals, and one-on-one support from the Clark College Student Success Coach.
- Tutoring Services is designed to provide individualized attention that facilitates student learning and academic success. Tutors will help students develop skills and confidence to become a stronger, more independent learner. Students who come in for tutoring may also access computers, software, handouts, reference materials, and other resources.
- Financial Aid is available to provide students with a variety of funding supports to help cover the cost of education expenses to include tuition, fees, books and supplies. The Financial Aid Office is available to assist students in understanding financial aid options, to include student loans, grants, work study and scholarships.

**A-R4. Number of postsecondary credits provided and / or credential earned upon completion of program.**

Upon completion of the Associate of Applied Technology (AAT) Professional Baking & Pastry Arts Technology degree, students will have earned two stackable academic postsecondary credentials:

- Certificate of Achievement, 42 credits
- Associate of Applied Technology, 104 credits

**A-R5. Demonstrated curricular alignment with relevant professional and / or academic standards associated with coursework and credential, when applicable.**



Upon completion of the Associate of Applied Technology (AAT) Baking and Pastry Arts degree, students will have completed 15 credits of General Education Requirements, as required by accreditation through the Northwest Commission on Colleges and Universities (NWCCU):

- 5 credits of Technical Writing,
- 5 credits of Technical Math, and
- 5 credits of Human Relations.

In addition, students complete 89 credits of Baking and Pastry Arts theory and lab skill development.

**A-R6. Details of potential for current or future partnerships and/or scalability of the program within and across sectors and/or geographic locations (e.g. articulation, degree pathways), when applicable.**

Once endorsed, this program plans to expand capacity with additional employer partnerships – particularly if expanded capacity (e.g., space and resources) were available.

Clark College is willing share lessons learned and partnership structure to other community colleges in the state interested in offering this program.