



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 2021, 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:

- Baking students graduate with an ACF certification of Certified Pastry Culinarian Certification.
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.
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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 they have complete college 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

Not included in the All-Inclusive Pricing

\$53.....Parking

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

DEGREE TRACK

2024/2025 Academic Year

AUTUMN 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURS FEES
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-1109	Safety & Sanitation	1.00	\$270
8 Weeks (2)	CULA-1115	Baking Development Breads & Pastries	3.00	\$654
8 Weeks (2)	MATH-1103	Applied Mathematics	3.00	\$150
16 Weeks	GS-1010	Pathways to Prosperity	1.00	\$50
		SEMESTER TOTAL	15.00	
		IN-STATE TUITION & FEES		\$5,439
		OUT-OF-STATE TUITION & FEES		\$7,754
SPRING 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURS FEES
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-1136	Yeast Dough Production	3.00	\$605
8 Weeks (2)	CULA-2150	Nutrition in Commercial Food Service Operation	3.00	\$340
16 Weeks	CULA-1201	Catering Banquet Lab I	3.00	\$607
		SEMESTER TOTAL	14.00	
		IN-STATE TUITION & FEES		\$5,302
		OUT-OF-STATE TUITION & FEES		\$7,617
AUTUMN 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURS FEES
8 Weeks (1)	ACC-1101	Financial Accounting I	3.00	\$55
8 Weeks (1)	CULA-2162	Candy & Confections	3.00	\$840
8 Weeks (2)	CULA-2135	Petit Fours, Minatures& Class Pastries	3.00	\$930
8 Weeks (2)	SUPR-1117	Hospitality Supervision	2.00	\$135
16 Weeks	CULA-1132	Baking Production Lab Experience I	3.00	\$575
16 Weeks	CULA-2240	Table Service (SL)	1.00	\$0
		SEMESTER TOTAL	15.00	
		IN-STATE TUITION & FEES		\$5,245
		OUT-OF-STATE TUITION & FEES		\$7,560
SPRING 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURS FEES
8 Weeks (1)	PSYC-1120	Organizational Behavior	3.00	\$50
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8 Weeks (2)	BIOS-1112	The Human Organism	4.00	\$500
8 Weeks (2)	CULA-2651	Baking Capstone Experience	3.00	\$1,345
8 Weeks (2)	GS-2010	Pathways to Prosperity II	1.00	\$50
16 Weeks	CULA-2601	Baking Production Lab Experience II Practicum	3.00	\$1,239
		SEMESTER TOTAL	17.00	
		IN-STATE TUITION & FEES		\$5,944
		OUT-OF-STATE TUITION & FEES		\$8,259
		TOTAL CREDIT HOURS	62.00	
		TOTAL IN-STATE TUITION & FEES		\$21,930.00
		TOTAL OUT-OF-STATE TUITION & FEES		\$31,190.00

*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

Admissions

Admissions@hocking.edu

(740) 753-7050

www.hocking.edu/baking