

Baking and Pastry Arts

PROGRAM CODE: 10-314-1



Associate Degree



Location: Downtown Milwaukee Campus

Start Dates: August and January

Admission Requirement: High school diploma or GED, ability to lift up to 50 pounds and the purchase of pastry tool kit and uniform also required for this program

Transfer: Will transfer to one or more four-year institutions

Financial Aid Eligible: Yes.

Apply at fafsa.gov. Use School Code 003866.

Program Description

Learn techniques of producing artisan breads, pastries, celebration cakes, confections and showpieces. You will have the opportunity to learn firsthand how to run a successful bakery/café operation from the front and back of the house. Students completing the Baking and Pastry Arts associate degree technical coursework receive the Certified Pastry Culinarian title from the American Culinary Federation.

Career Outlook

Employment in the food preparation sector is expected to increase throughout the United States, including a growing demand for specialty products.

Program Learning Outcomes

- Demonstrate baking and pastry skills.
- Apply principles of safety and sanitation in food service operations.
- Apply principles of nutrition.
- Analyze food service financial information.



| COURSE | CREDITS |
|---|---------|
| BAKING-120 Basic Baking Techniques ‡ ^ | 3 |
| BAKING-122 Baking Principles and Ingredient Functions ^ | 3 |
| CULART-100 Introduction to Food Service/Hospitality Industry ‡ | 1 |
| CULART-117 Nutrition for Culinary Arts ^ | 1 |
| CULART-118 Sustainable Food Communities | 1 |
| CULMGT-112 Food Service Sanitation ^ | 2 |
| MATH-134 Mathematical Reasoning ^ | 3 |
| (or) Any 200-level MATH course | |
| BAKING-101 Specialty Baking and Pastry Techniques ‡ ^ | 3 |
| BAKING-125 Artisan Breads ‡ ^ | 3 |
| BAKING-129 Healthy and Natural Baking ‡ ^ | 2 |
| BAKING-130 Field Experience in Baking and Pastry Arts ‡ ^ | 1 |
| CULMGT-105 Culinary Math and Cost Control ^ | 3 |
| ENG-195 Written Communication ‡ ^ | 3 |
| (or) ENG-201 English 1 ‡ | |
| BAKING-108 Hotel and Restaurant Dessert Production ‡ | 2 |
| BAKING-113 Cake Decorating, Icing and Fondant ‡ | 3 |
| BAKING-131 Baking and Classical Cakes ‡ | 2 |
| CULART-109 Garde Manger 1 ‡ | 1 |
| CULART-116 Mise en Place/Culinary Fundamentals ‡ | 2 |
| CULART-122 Stocks, Soups and Sauces ‡ | 1 |
| ENG-196 Oral/Interpersonal Communication ‡ ^ | 3 |
| (or) Any 200-level ENG or SPEECH course | |
| SOCSCI-103 Think Critically and Creatively | 3 |
| (or) Any 200-level SOCSCI or HIST course | |
| BAKING-107 Café Operations ‡ | 5 |
| BAKING-127 Chocolate, Confections and Sugar Work ‡ | 3 |
| HOTEL-133 Supervision in Hospitality Industry | 3 |
| PSYCH-199 Psychology of Human Relations | 3 |
| (or) Any 200-level PSYCH course | |

CREDITS

Total credits needed to complete this degree

60

‡ Prerequisite required.

^ Counts toward earning the Baking Production technical diploma.

Program curriculum requirements are subject to change.

Current MATC students should consult their Academic Program Plan for specific curriculum requirements.

This program is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC), 6816 Southpoint Parkway, Suite 400 Jacksonville FL 32216; 904-824-4468 acfcchefs.org/accreditation.

Complete Program Details

QUESTIONS? 414-297-6004 or creativeartspathway@matc.edu