

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 equivalent**Academic Preparedness Requirements:** Ability to lift up to 50 pounds and the purchase of pastry tool kit and uniform**Financial Aid Eligible:** Yes. Use code 003866 at fafsa.gov.

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.



Complete Program Details

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

COURSES

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.

MATC courses are offered in person, entirely online or partially online. Check each course's delivery options in Self-Service at selfservice.matc.edu.

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.