

# Baking Production

PROGRAM CODE: 31-314-2



Technical Diploma



COURSE	CREDITS
<b>BAKING-120</b> Basic Baking Techniques ‡.....	3
<b>BAKING-122</b> Baking Principles and Ingredient Functions .....	3
<b>CULART-117</b> Nutrition for Culinary Arts.....	1
<b>CULMGT-112</b> Food Service Sanitation.....	2
<b>ENG-195</b> Written Communication ‡..... (or) ENG-201 English 1 ‡	3
<b>MATH-134</b> Mathematical Reasoning .....	3
(or) Any 200-level MATH course	
<b>BAKING-101</b> Specialty Baking and Pastry Techniques ‡ .....	3
<b>BAKING-125</b> Artisan Breads ‡.....	3
<b>BAKING-129</b> Healthy and Natural Baking ‡ .....	2
<b>BAKING-130</b> Field Experience in Baking and Pastry Arts ‡ .....	1
<b>CULMGT-105</b> Culinary Math and Cost Control .....	3
<b>ENG-196</b> Oral/Interpersonal Communication ‡..... (or) Any 200-level ENG or SPEECH course	3

**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 a pastry tool kit and uniform also required for this program

**Financial Aid Eligible:** Yes.

Apply at [fafsa.gov](http://fafsa.gov). Use School Code 003866.

## Program Description

Learn to produce and prepare pies, cookies, cakes, breads and other goods in a variety of baking environments, such as in-store and independent bakeries, large commercial bakeries and restaurants.

## Career Outlook

Graduates typically find employment in retail or commercial bakeries. Employers will expect graduates to safely use equipment, to mix batters and doughs, and to skillfully decorate baked goods.

## Program Learning Outcomes

- Safe use of hand and power tools in the bakery.
- Scaling ingredients for accurate portioning.
- Mixing and handling batters and doughs.
- Applying icing to baked products.
- Preparation of fancy breads, dinner rolls, layer cakes, tortes, petit fours and cookies.
- Converting standard recipes and portion control formulas.



**Complete Program Details**

**QUESTIONS?** 414-297-6004 or [creativeartspathway@matc.edu](mailto:creativeartspathway@matc.edu)

## CREDITS

Total credits needed to complete this diploma

# 30

‡ Prerequisite required.

Program curriculum requirements are subject to change.

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