BAKING AND PASTRY MANAGEMENT

Overview

Baking and Pastry Management Associate of Applied Science Degree

Program Code: 10-314-2

For more information: wctc.edu/baking-pastry-mgmt *(http://www.wctc.edu/baking-pastry-mgmt/)*

Bakers prepare items such as breads, pastries, muffins and other items for general sale or specialty orders. Gain hands-on practice in state-of-the-art baking labs, while focusing on ingredients, techniques and production skills. Develop management skills and expand techniques of production, cost and staff control in the operation of a bakeshop.

The minimum required course grades and program grade point average (GPA) for students under this catalog are:

Core Courses = C
General Studies Courses = C
Program GPA = 2.0

Build your degree along a career pathway. Start with a couple of courses or an entry-level credential to enter the job market in your area of interest, then continue with higher credentials on your educational path for job advancement and higher wages.

Career Pathway

1. Baking and Pastry Production 27
2. Baking and Pastry Management 61

This WCTC program prepares students to obtain the required licensure to be employed/practice in the state of Wisconsin. The College does not guarantee its curriculum matches the requirements for preparation, examinations, or licensure for other states.

Learning Outcomes
Program Outcomes

1. Apply principles of safety and sanitation in food service operations.
2. Apply principles of nutrition.
3. Demonstrate baking and pastry skills.
4. Apply supervision skills.
5. Analyze food service financial information.
6. Relate food service operations to sustainability.

Critical Life Skills

To help our students prepare for success in a workplace and society that is **increasingly global, multi-cultural, and collaborative,** all students are given opportunities to develop and demonstrate Critical Life Skills, both in and out of the classroom. The following Critical Life Skills are learning outcomes for WCTC students.

- **Communication:** Demonstrate appropriate communication.
- **Critical Thinking/Problem Solving:** Demonstrate critical thinking skills to analyze situations and solve problems.
- **Relationships:** Demonstrate effective interpersonal skills.
- **Self-management:** Demonstrate responsible and respectful behavior.

Required Courses

Listed below are the required courses for the program. To view the recommended sequence for taking courses click on the plan of study tab(s) above. Work with your Academic Advisor to design a program plan!

View your **Program Matrix** to find out when each course will be offered (term and time of day).

Code	Title	Credits
Core Courses		
101-105	Accounting Fundamentals	3
Approved Substitutes: 101-109 OR 101-111		
104-104	Sales Principles	3
Approved Substitutes: 104-102 OR 109-150		
109-101	Study of Hospitality	2
109-125	Hospitality Law & Liability	3
Approved Substitute: 102-160		
109-135	Food/Bvrage/Labor Cost Control	3
109-155	Employee Relation & Leadership	3
314-120	Science of Baking Principles	2
314-123	Cake Production and Decorating	2
314-131	Culinary for Bakers	2
Approved Substitute: 316-100		
314-134	Baking Pastry Prod and Mgmt 1	4
314-135	Baking Pastry Prod and Mgmt 2	4
314-140	Fundamentals of Baking 1	2
Approved Substitutes: 314-122 AND 314-121		
314-141	Fundamentals of Baking 2	2
Approved Substitutes: 314-128 AND 314-126		
314-142	Custard, Mousse, Plate Dessert	2
Approved Substitutes: 314-127 AND 314-124		
314-143	Pies, Tarts and Confections	2
Approved Substitutes: 314-129 AND 314-125		
314-149	Baking Production	2
Approved Substitute: 314-132		
314-157	Baking and Pastry Internship	1
Approved Substitute: 314-133		
316-110	Applied Food Service Sanitatn	1
316-115	Culinary Nutrition	2
890-108	Employment Success	1
General Studies		
801-136	English Composition 1	3
Approved Substitute: 801-223		
804-123	Math w Business Apps	3
Approved Substitutes: 804-107 OR 804-115 OR 804-116 OR 804-118 OR 804-195 OR 804-198 OR 804-211		
809-195	Economics	3
Approved Substitutes: 809-143 OR 809-287		
801-196	Oral/Interpersonal Comm	3
Approved Substitute: 801-198		
809-199	Psychology of Human Relations	3

	Approved Substitute: 809-198	
Total Credits		**61**

Full-time Plan

First Year

Fall Term 1

		Credits
314-131	Culinary for Bakers ^{This course will run 16 weeks.}	2
314-120	Science of Baking Principles ^{This course will run 4 weeks.}	2
314-140	Fundamentals of Baking 1 ^{This course will run 4 weeks.}	2
316-110	Applied Food Service Sanitatn	1
801-136	English Composition 1	3
	Credits	**10**

Fall Term 2

314-141	Fundamentals of Baking 2 ^{This course will run 4 weeks.}	2
314-142	Custard, Mousse, Plate Dessert ^{This course will run 4 weeks.}	2
804-123	Math w Business Apps	3
109-101	Study of Hospitality	2
	Credits	**9**

Spring Term 1

109-135	Food/Bvrage/Labor Cost Control	3
314-123	Cake Production and Decorating ^{This course will run 4 weeks.}	2
316-115	Culinary Nutrition ^{This course will run 4 weeks.}	2
890-108	Employment Success	1
	Credits	**8**

Spring Term 2

109-125	Hospitality Law & Liability	3
314-143	Pies, Tarts and Confections ^{This course will run 4 weeks.}	2
314-149	Baking Production ^{This course will run 4 weeks.}	2
	Credits	**7**

Second Year

Summer Term

314-157	Baking and Pastry Internship	1
801-196	Oral/Interpersonal Comm	3
	Credits	**4**

Fall Term 1

314-134	Baking Pastry Prod and Mgmt 1 ^{This course will run 16 weeks.}	4
101-105	Accounting Fundamentals	3
	Credits	**7**

Fall Term 2

809-195	Economics	3
109-155	Employee Relation & Leadership	3
	Credits	**6**

Spring Term 1

314-135	Baking Pastry Prod and Mgmt 2 ^{This course will run 16 weeks.}	4
	Credits	**4**

Spring Term 2

104-104	Sales Principles	3
809-199	Psychology of Human Relations	3
	Credits	**6**
	Total Credits	**61**