

BAKING AND PASTRY PRODUCTION

Overview

Baking and Pastry Technical Diploma

Program Code: 31-314-3

For more information: [wctc.edu/baking-pastry](http://www.wctc.edu/baking-pastry) (<http://www.wctc.edu/baking-pastry/>)

Professional bakers possess the skills and creativity necessary to prepare everything from artisan breads to decadent desserts. Focus on baking concepts, principles and techniques, and devote more than 500 hours to lab course time gaining hands-on practice. Learn to prepare specialty breads, desserts and pastries, and refine techniques in cake production and decorating.

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

Core 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 leadership skills in the bake shop.

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		
109-101	Study of Hospitality	2
109-125	Hospitality Law & Liability	3
Approved Substitute: 102-160		
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		
314-140	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		
316-110	Applied Food Service Sanitatn	1
316-115	Culinary Nutrition	2
Total Credits		27

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
Credits		7

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
109-101	Study of Hospitality	2
Credits		6

Spring Term 1

109-155	Employee Relation & Leadership	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
Credits			7
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
Total Credits			27