



# DUAL ENROLLMENT ACADEMY FOR HIGH SCHOOL SENIORS

## 2020-21 Academic Year

### CULINARY AND BAKING

Dual Enrollment Academy (DEA) participants receive college-level training to begin careers in high-demand fields. Throughout their senior year, DEA students earn high school and college credits while spending the majority of their school day at MATC. The DEA is designed for students attending high schools within MATC's district.



## Dual Enrollment Academy Information Nights

**Thursday, January 16, 2020**  
5 - 7 p.m.

MATC Oak Creek Campus – Lecture Hall A241  
6665 South Howell Avenue

**Wednesday, January 22, 2020**  
5 - 7 p.m.

MATC Mequon Campus – Lecture Hall  
5555 West Highland Road

**Tuesday, January 28, 2020**  
5 - 7 p.m.

MATC Oak Creek Campus – Lecture Hall A241  
6665 South Howell Avenue

Are you interested in participating in a Dual Enrollment Academy? Come to an information night to check out the program, meet instructors and find out your next steps.

### Eligibility Requirements

Student must:

- Be a 2020-21 high school senior
- Have parent/guardian approval and high school approval to enroll in MATC's Dual Enrollment Academy
- Have a high school GPA of 2.0 or higher
- Be in good academic standing and be on track to graduate from high school
- Meet MATC entrance requirements
- Submit ACT test scores by the end of the 2019-20 school year
- Acknowledge and sign the Family Educational Rights and Privacy Act (FERPA) statement
- Have 90 percent attendance record in high school

### Student Benefits

- High school seniors earn college credits and high school credits
- Students earn an industry-recognized credential upon program completion
- Students attain an introduction to the college experience
- MATC's labs and work spaces feature state-of-the-art technology, and students benefit from their instructors' professional industry experience
- Credits earned through DEA can be applied to MATC programs in the future, which shortens the time and reduces the cost to complete a technical diploma or associate degree

## CULINARY AND BAKING

### 2020-21 Curriculum

#### DEA: Culinary & Baking

Students learn basic theory and techniques of food preparation and service to take steps toward a culinary or baking career.

#### 23 Total Credits

##### MATC COURSES

##### Credits

##### SEMESTER 1

<b>CULMGT-112</b>	Food Service Sanitation .....	2
<b>CULMGT-105</b>	Culinary Math and Cost Control .....	3
<b>BAKING-135</b>	Baking for Culinarians.....	3
<b>CULART-121</b>	Mise en Place/Culinary Fundamentals .....	1
<b>BAKING-120</b>	Basic Baking .....	3
<b>NUTRITION-101</b>	Nutrition.....	1

**SEMESTER 1 TOTAL CREDITS: 13**

##### SEMESTER 2

<b>CULART-123</b>	Vegetables, Starches and Grains .....	2
<b>CULART-122</b>	Soup, Stocks and Sauces .....	1
<b>CULART-124</b>	Meat Identification and Fabrications .....	1
<b>CULART-126</b>	Seafood/Shellfish Cookery .....	1
<b>CULART-100</b>	Introduction to Food Service/ Hospitality Industry .....	1
<b>CULART-118</b>	Sustainable Food Communities.....	1
<b>CULART-119</b>	Culinary Science.....	1
<b>CULMGT-102</b>	Food and Beverage Procurement.....	2

**SEMESTER 2 TOTAL CREDITS: 10**

**All classes held at MATC's Oak Creek Campus.**

**Cost:** Please contact your high school for parameters on tuition and books.

**Tuition:** \$4,400\*

**Books:** \$1,000\*

\*2019-20 fees shown; 2020-21 fees may increase slightly.



#### BAKING AND PASTRY ARTS

- MATC Baking Production Technical Diploma
- MATC Baking and Pastry Arts Associate Degree
- Four-Year College/University Transfer Partners (Bachelor's Degree)



#### CULINARY ARTS

- MATC Culinary Assistant Technical Diploma
- MATC Culinary Arts Associate Degree
- Four-Year College/University Transfer Partners (Bachelor's Degree)