

# 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

<b>BAKING-120</b>	Basic Baking Techniques ‡ ^ .....	3
<b>BAKING-122</b>	Baking Principles and Ingredient Functions ^ .....	3
<b>CULART-100</b>	Introduction to Food Service/Hospitality Industry ‡ .....	1
<b>CULART-117</b>	Nutrition for Culinary Arts ^ .....	1
<b>CULART-118</b>	Sustainable Food Communities .....	1
<b>CULMGT-112</b>	Food Service Sanitation ^ .....	2
<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-195</b>	Written Communication ‡ ^ .....	3
	(or) ENG-201 English 1 ‡	
<b>BAKING-108</b>	Hotel and Restaurant Dessert Production ‡ .....	2
<b>BAKING-113</b>	Cake Decorating, Icing and Fondant ‡ .....	3
<b>BAKING-131</b>	Baking and Classical Cakes ‡ .....	2
<b>CULART-109</b>	Garde Manger 1 ‡ .....	1
<b>CULART-116</b>	Mise en Place/Culinary Fundamentals ‡ .....	2
<b>CULART-122</b>	Stocks, Soups and Sauces ‡ .....	1
<b>ENG-196</b>	Oral/Interpersonal Communication ‡ ^ .....	3
	(or) Any 200-level ENG or SPEECH course	
<b>SOCSCI-103</b>	Think Critically and Creatively .....	3
	(or) Any 200-level SOCSCI or HIST course	
<b>BAKING-107</b>	Café Operations ‡ .....	5
<b>BAKING-127</b>	Chocolate, Confections and Sugar Work ‡ .....	3
<b>HOTEL-133</b>	Supervision in Hospitality Industry .....	3
<b>PSYCH-199</b>	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](https://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](https://acfcchefs.org/accreditation).