

Baking Production

PROGRAM CODE: 31-314-2

TD

Technical Diploma



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 a pastry tool kit and uniform

Financial Aid Eligible: Yes. Use code 003866 at fafsa.gov.

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

COURSES

CREDITS

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

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.

MATC courses are offered in person, entirely online or partially online. Check each course's delivery options in Self-Service at selfservice.matc.edu.