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

For more information, contact Erin Cherney: cherneye@matc.edu, 414-297-6068.
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

<table>
<thead>
<tr>
<th>MATC COURSES</th>
<th>Credits</th>
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<tbody>
<tr>
<td>SEMESTER 1</td>
<td></td>
</tr>
<tr>
<td>CULMGT-112 Food Service Sanitation</td>
<td>2</td>
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<tr>
<td>CULMGT-105 Culinary Math and Cost Control</td>
<td>3</td>
</tr>
<tr>
<td>BAKING-135 Baking for Culinarians</td>
<td>3</td>
</tr>
<tr>
<td>CULART-121 Mise en Place/Culinary Fundamentals</td>
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<tr>
<td>BAKING-120 Basic Baking</td>
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<tr>
<td>NUTRITION-101 Nutrition</td>
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SEMESTER 1 TOTAL CREDITS: 13

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<tr>
<th>MATC COURSES</th>
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<tr>
<td>SEMESTER 2</td>
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<tr>
<td>CULART-123 Vegetables, Starches and Grains</td>
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<tr>
<td>CULART-122 Soup, Stocks and Sauces</td>
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<tr>
<td>CULART-124 Meat Identification and Fabrications</td>
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<tr>
<td>CULART-126 Seafood/Shelfish Cookery</td>
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<tr>
<td>CULART-100 Introduction to Food Service/ Hospitality Industry</td>
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<tr>
<td>CULART-118 Sustainable Food Communities</td>
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<tr>
<td>CULART-119 Culinary Science</td>
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<tr>
<td>CULMGT-102 Food and Beverage Procurement</td>
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</tbody>
</table>

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)