

Baking/Pastry

10-credit Technical Certificate

About the Certificate

Gain the skills needed to join the \$15 billion a year baking industry. Graduates are employed in entry-level bakery pastry positions or as assistant pastry chefs and may find employment in retail bakeries, supermarket bakeries, restaurants, hotels, hospitals, nursing homes, catering operations and specialty shops.

What is a Technical Certificate?

A WCTC technical certificate provides an excellent means for those already employed in business to cross train or to expand their knowledge through short-term training opportunities.

For more information call 262.691.5200.

Required Courses

Credits

First Semester

314-120	Science of Baking Principles	2
316-110	Applied Food Service Sanitation	1
316-115	Nutrition for the Culinarian	1
Total semester credits		4

Second Semester

314-121	Breads and Rolls	1
314-122	Principles of Baking	1
314-123	Cake Production and Decorating	2
Total semester credits		4

Summer Semester

314-124	Pastries	1
314-125	Confections	1
Total semester credits		2

Curriculum is current as of catalog printing.

The ability to complete a full certificate may be affected by low enrollment.

Baking/Pastry Required Courses

314-120 Science of Baking Principles	2
Apply the scientific concepts and techniques of baking. Study topics such as weights and measures, equipment, baking terminology, and the function of ingredients. Prerequisites: 316-110 (or concurrent) and 316-115 (or concurrent)	
314-121 Breads and Rolls	1
Take an in-depth look at the production of breads and rolls. Examine the principles of scaling, mixing, fermentation, proofing, and baking while learning about artisan-style breads and rolls, sour starters, bagels, pretzels, crackers, flat breads, and other ethnic preparations. Prerequisites: 314-120	
314-122 Principles of Baking	1
Learn basic baking principles and procedures while exploring techniques for making yeast-based products, quick breads, and pies. Prerequisites: 314-120	
314-123 Cake Production and Decorating	2
Prepare a variety of cookies, sponge and specialty cakes, souffles, fruit flans, and layered and molded cakes. Practice the art of decorating using rolled fondant, royal icing, glazing, and icing. Prerequisites: 314-120	

314-124 Pastries	1
Study pastry production methods, including working with short dough, sweet dough, rolled-in dough, pie dough, Danish dough, puff pastry dough, and choux pastry. Explore specialty preparations. Prerequisites: 314-120	
314-125 Confections	1
Learn the handling and production techniques for all types of chocolates, fudges, truffles, cremes, nougats, and marzipan. Experiment with presentation. Prerequisites: 314-120	
316-110 Applied Food Service Sanitation	1
Study the characteristics and transmission of food-borne diseases, and learn how to safely handle food and equipment. Earn a certificate from the Educational Institute of the National Restaurant Association upon completion of the course.	
316-115 Nutrition for the Culinarian	1
Develop an understanding of the basic nutrition concepts involved in daily personal diet, and learn cooking principles that aid nutrient retention. Create heart-healthy recipes, and explore the replacement or reduction of saturated fats, excess salt, and sugar. Prepare and analyze daily personal diets on a computer, and evaluate the printout.	