



# Baking and Pastry Management

**61-credit Associate of Applied Science Degree**

[www.wctc.edu/baking-pastry-mgmt](http://www.wctc.edu/baking-pastry-mgmt)

*If you have good time management, planning and organizational skills, a career in baking and pastry might be right for you. Bakers need to be creative and precise as proper measurements are critical to the preparation of baked goods. Additionally, they start their workday in the early morning hours to ensure bakery is ready for the day ahead.*

## About This Program

Bakers prepare items such as breads, pastries, muffins and other items for general sale or specialty orders. Gain hands-on practice in state-of-the-art baking labs, while focusing on ingredients, techniques and production skills. Develop management skills and expand techniques of production, cost and staff control in the operation of a bakeshop.

## What Makes This Program Unique

- Hospitality and Culinary students gain valuable experience at WCTC's training restaurant, The Classic Room and The Classic Bistro.
- Earn two degrees in three years by combining Hospitality Management with Baking and Pastry Management. Learn more about this dual degree option.
- Take advantage of extensive service learning opportunities; practice your skills while serving the community.
- Work in advanced production and management labs.
- Learn to prepare and package food products for sale in on-campus retail store.

### Career Salaries

\$24,000 – \$36,000 annually

Salary range estimates based on wages for related occupations in Waukesha County as reported by Economic Modeling Specialists International (EMSI). Individual wages may vary based on experience, industry, location and specific job requirements.

### Potential Careers

- Pastry chef
- Baker
- Cake decorator
- Bakery manager/supervisor



PROGRAM CODE 10-314-2

Credits

### CORE COURSES:

104-104	Sales Principles	3
101-105	Accounting Fundamentals	3
109-101	Study of Hospitality	2
109-125	Hospitality Law & Liability	3
109-135	Food/Bvrage/Labor Cost Control	3
109-155	Employee Relation & Leadership	3
314-120	Science of Baking Principles	2
314-123	Cake Production and Decorating	2
314-131	Culinary for Bakers	2
314-134	Baking Pastry Prod and Mgmt	1 4
314-135	Baking Pastry Prod and Mgmt	2 4
314-140	Fundamentals of Baking 1	2
314-141	Fundamentals of Baking 2	2
314-142	Custard, Mousse, Plate Dessert	2
314-143	Pies, Tarts and Confections	2
314-149	Baking Production	2
314-157	Baking and Pastry Internship	1
316-110	Applied Food Service Sanitatin	1
316-115	Culinary Nutrition	2

### GENERAL STUDIES:

801-136	English Composition 1	3
801-196	Oral/Interpersonal Comm	3
804-123	Math w Business Apps	3
809-195	Economics	3
809-199	Psychology of Human Relations	3
890-108	Employment Success	1

