If you are creative, patient and have a great deal of stamina, a career in baking and pastry production may be right for you. Bakers create new recipes and elaborate decorations for cakes and pastries, and the work they do requires a steady hand and many hours of standing. Additionally, much of their work is detail oriented, requiring a sharp focus and eye for detail.

About This Program

Professional bakers possess the skills and creativity necessary to prepare everything from artisan breads to decadent desserts. Focus on baking concepts, principles and techniques, and devote more than 500 hours to lab course time gaining hands-on practice. Learn to prepare specialty breads, desserts and pastries, and refine techniques in cake production and decorating.

What Makes This Program Unique

- Program is primarily evenings, four days per week.
- Classes give students extensive hands-on experience (576 lab hours) on a wide array of equipment.
- Hospitality and Culinary students gain valuable experience at WCTC’s training restaurant, The Classic Room and The Classic Bistro.

Career Salaries

$28,000 – $34,000 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

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- Pastry chef
- Cake decorator
- Shift supervisor

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