



Washtenaw Community College

# Baking & Pastry Arts

## UNIQUE OPPORTUNITY

The Baking and Pastry program at WCC is one of the only colleges in Southeast Michigan to offer an Associate degree in this field. Our curriculum

*Each one of our students receives a wealth of knowledge and experience.*

of advanced techniques sets our students apart from the rest, providing instruction for a skill set unparalleled in the area.

## COMMUNITY INVOLVEMENT

The professionals in the industry believe so strongly in the Culinary Arts Baking and Pastry program that they donate their time to keep our program one of the best in the country. The advisory committee provides ongoing feedback to the faculty in order to maintain an up-to-date facility and current curriculum.

## THE SWEET SPOT

Located on the first floor of the Student Center, The Sweet Spot is a WCC student-run retail space that is open to the public and sells home-made pastry and baked goods. WCC students gain real world experience by making and selling the delicacies. The opportunity to run a business like the Sweet Spot is a great learning tool. Be instructed on high quantity baking, cost control, customer service, community relations, marketing and other aspects of running a successful business.

## PREPARATION FOR SUCCESS

The Baking and Pastry program prepares students for professional careers in commercial baking establishments, restaurants, hotels, pastry shops, country clubs, catering jobs and entrepreneurship. WCC's program specializes in hands-on experience, classroom lecture and flexible scheduling.

## CREDITS THAT COUNT

Transfer agreements are in place at several colleges and universities in various bachelor degree areas such as Eastern Michigan University and Concordia University. High school students who have completed culinary arts classes may transfer as many as nine credits to WCC.

## AFFORDABILITY

At WCC we pride ourselves on providing high-quality classes at an affordable rate. We also offer several types of financial aid, including scholarships, grants and loans.

## FLEXIBILITY

The Baking and Pastry Arts program offers two pathways to success in the industry. Earn your Certificate (CTBAKP) or an Associate in Applied Science Degree (APBPA).



## PROGRAM ADVISORS

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For more information on the program or to learn how to register for classes, call to speak to one of our advisors or visit us at [culinary.wccnet.edu](http://culinary.wccnet.edu).

## BAKING & PASTRY ARTS CERTIFICATE (CTBAKP)

CUL 110	Sanitation & Hygiene	2
CUL 100	Intro to Food Service & Hospitality Industry	2
CUL 104	Baking Science	2
CUL 116	Fundamental Culinary Principles	3
CUL 118	Principles of Nutrition	3
CUL 132	Basic Cake & Wedding Cake Design	2
CUL 114	Fundamentals of Baking	3
CUL 115	Fundamentals of Pastry	3
CUL 224	Principles of Cost Control	3
CUL 140	Bakery Management & Merchandising	3
<b>Total Credits for the Certificate</b>		<b>26</b>

## BAKING & PASTRY ARTS ASSOCIATE IN APPLIED SCIENCE DEGREE (APBPA)

	Culinary Arts Courses listed above	26
CUL 215	Adv Cake Decorating	2
BMG 101	Entrepreneurship 1: Finding Your Opportunity	3
CUL 205	Pastry Arts & Design	3
CUL 211	Adv Bread Production	4
	General Ed Electives	21
<b>Total Credits for the Degree</b>		<b>62</b>