CULINARY AND BAKING BASICS

Program Number 30-316-2
Technical Diploma • One Term

ABOUT THE PROGRAM

The Culinary and Baking Basics Technical Diploma provides an introduction to the growing Baking industry and prepares the learner for an entry-level position in the baking and food service industry. Students will learn the principles and techniques used in the preparation of high-quality baked goods and pastries, maintain sanitation standards and work with diverse food inventories.

PROGRAM OUTCOMES

• Apply principles of safety and sanitation in food service operations.
• Apply principles of nutrition.
• Demonstrate culinary skills.

CAREER AND EDUCATION ADVANCEMENT OPPORTUNITIES

LTC credits transfer to over 30 universities. For more information visit gotoltc.edu/future-students/transfer.

ADMISSIONS AND FIRST SEMESTER ENROLLMENT STEPS

- Submit online application.
- Complete the online Student Success Questionnaire.
- Complete Technical Standards form.
- Schedule your 1st Time Program Counseling/Registration Session with your assigned program counselor to plan your first semester schedule, review your entire plan of study and discuss the results of the Student Success Questionnaire.

Submit transcripts and test scores (optional, highly recommended): College transcripts, along with high school transcripts and test scores from within the last five years, used for course registration. Official transcripts needed for transferring college credit(s) and for financial aid purposes.

FUTURE SEMESTER ENROLLMENT STEPS

- Complete online Student Success Tutorial prior to registering for second semester.

APPROXIMATE COSTS

• $146.20 per credit tuition (WI resident) plus $8.77 per credit student activity fee. Material fee varies depending on course. Other fees vary by program. Visit gotoltc.edu/financial-aid/tuition-and-fees for details.

CONTACT

LTC Admissions Advisor
920.693.1162 • Admissions@gotoltc.edu

Catalog No.	Class Title	Credit(s)
	Term 1	
10316101	Product Identification and Purchasing	2
10316102	Skills Development	3
10316104	Introduction to Baking and Pastry	3
10109112	Sanitation	1
	TOTAL	**9**

Curriculum and program acceptance requirements are subject to change. Program start dates vary; check with your program counselor for details. The tuition and fees are approximate based on 2023-2024 rates and are subject to change prior to the start of the academic year.

REAL EXPERIENCE FOR THE REAL WORLD

2023-24

INTRODUCTION TO BAKING AND PASTRY…introduces learners to the principles and techniques used in the preparation of high-quality baked goods and pastries. Students develop skills in breads, muffins, biscuits, custards, pies, cakes, pastries and specialized desserts. Skills include creaming, blending, meringues, straight dough, custards and frozen desserts. Safety, sanitation and cost control concepts are applied.

PRODUCT IDENTIFICATION AND PURCHASING…through identification, the study of origins and seasonality, discussion of quality, use, safe handling and fabrication, learners will explore vegetables, seafood, meats, fruits, herbs, spices, oils, vinegar and the nature of taste and flavor. The USDA grading system and butchery concepts are included. Safety, sanitation and cost control concepts are applied.

SANITATION FOR FOOD SERVICE…provides face to face food safety training, testing and materials to food service managers. The Serv Safe Manager certification test is included and a passing score earns the Serv Safe Food Protection Manager Certification.

SKILLS DEVELOPMENT…explores the advanced professional kitchen, covering soups, sauces and cooking methods. Content includes stock preparation, reduction techniques and a wide variety of classic soups, in addition to contemporary sauce preparation, the 5 Mother Sauces and their many derivatives. Advanced cooking methods are applied to batch and single entree preparation. Styles of plating are explored. CONDITION: 103161 Culinary Arts or 313161 Culinary Technical Diploma or 303162 Culinary and Baking Basics Technical Diploma program requirements met