

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.

ADMISSION TO DO'S

- Work with Career Coach to:
 - Submit application and \$30 fee.
 - Submit official transcripts (high school and other colleges).

PROGRAM TO DO'S

- Work with Academic Advisor to:
 - Complete Functional Abilities Statement of Understanding form.
 - Meet to plan your first semester schedule, review your entire plan of study, discuss placement assessment results and complete Program To Do's.

APPROXIMATE COSTS

- \$134.20 per credit tuition (WI resident) plus \$7.38 per credit student activity fee. \$10 per credit online fee. Material fee varies depending on course. Other fees vary by program. Visit gotoltc.edu/financial-aid/tuition-and-fees for details.

CONTACT

LTC Career Coach
 920.693.1162 • CareerCoach@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
		9
		TOTAL 9

Curriculum and Program Acceptance requirements are subject to change. Program start dates vary; check with your advisor for details. The tuition and fees are approximate based on 2018-2019 rates and are subject to change prior to the start of the academic year.



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.

SKILL DEVELOPMENT...introduces the professional kitchen in a real restaurant setting. Fundamental theories of cooking and duties are explored. Knife skills and safety are applied including classic cuts, boning, filet and fabrication techniques. Content includes mise en place for events and menu production, preparing stocks, basic bread baking, timing, multi-tasking, and terminology. Students will practice the use of tools, utensils and equipment emphasizing safety and sanitation. CONDITION: 103161 Culinary Arts or 313161 Culinary Technical Diploma or 303162 Culinary and Baking Basics Technical Diploma program requirements met