

# ARTISAN BAKING CERTIFICATE

**Program Number:** 97-316-5

Certificate

**Campus:** Fond du Lac

This program is **not** eligible for financial aid

Learn to master the art of producing quality, scratch-baked goods with the Artisan Baking Certificate at MPTC.

## About the Program

Pastries, breads, cakes, tortes and more! Master the craft of preparing quality baked goods in a professional culinary lab at the Fond du Lac campus.

## What You'll Learn

Students in the Artisan Baking Certificate learn how to make tasty, high-quality baked goods in a professional kitchen. Emphasis is placed on mixing and handling artisan breads, high-end tortes and breakfast pastries. Students in the Artisan Baking classes will also learn the essentials of nutrition, kitchen sanitation and safety. Graduates of the program are prepared to use wholesome ingredients to create baked goods for hotels, restaurants or bakeries.

The Sanitation and Safety and Baking courses can be transferred directly into Moraine Park's Culinary Arts associate degree (<https://catalog.morainepark.edu/programs/culinary-arts-aas/>) if students wish to continue their education. Students and graduates who want specialized training in Artisan Baking may have already completed several of the certificate courses.

## Transfer Opportunities

Earn credits at MPTC and transfer to a four-year college to earn your bachelor's degree.

Visit the Transfer Opportunities (<https://www.morainepark.edu/academics/transfer-information/transfer-to-a-four-year-college/>) page for more information on credit transfer agreements between Moraine Park and four-year colleges, both public and private.

## Admission Process

Standard Admissions (<http://www.morainepark.edu/admissions/new-student/how-to-apply-for-admissions/>) steps details

## Credit for Prior Learning

Earn college credit outside the classroom through Moraine Park's Credit for Prior Learning (CPL) opportunities. Credit opportunities are available for:

- Previous college coursework from prior institutions
- Military training and experience
- Passing of MPTC or national exams
- Skills or knowledge developed on the job or through other life experiences

Visit MPTC's Credit for Prior Learning (<https://www.morainepark.edu/academics/transfer-information/credit-for-prior-learning/>) page for more information.

## Approximate Costs

- \$141.00 per credit (resident)
- \$211.50 per credit (out-of-state resident)
- Online students are not charged out-of-state fees.
- Please refer to the MPTC Student Handbook (<http://www.morainepark.edu/studenthandbook/>) for additional enrollment fee information.

## Course Requirements

Course	Title	Credits
<b>Semester 1</b>		
316-103	Science of Baking	2
316-148	Sanitation and Safety	1
316-162	Breakfast Pastries	2
<b>Credits</b>		<b>5</b>
<b>Semester 2</b>		
316-160	Restaurant Baking	2
316-168	Artisan Breads	3
316-169	Cakes, Tortes and Desserts	2
<b>Credits</b>		<b>7</b>
<b>Total Credits</b>		<b>12</b>

## Pathways

- Culinary Arts Associate Degree (<https://catalog.morainepark.edu/programs/culinary-arts/>)
  - Culinary Assistant Technical Diploma (<https://catalog.morainepark.edu/programs/culinary-assistant/>)
    - Artisan Baking Certificate (p. 1)

Earn a certificate, technical diploma and associate degree along this pathway. Start with some courses for entry-level employment, and continue with additional courses for higher wages and job advancement.

## Career Opportunities

- Baker
- Assistant Baker
- Assistant Pastry Chef