

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

Your academic journey can continue at a four-year college or university. Earn your associate degree at Moraine Park and then apply those credits toward a bachelor's degree. Starting at MPTC makes completing a bachelor's degree **affordable, accessible and convenient**. You can go anywhere as MPTC has transfer agreements with colleges and universities both in Wisconsin and throughout the country.

Visit the Transfer to a Four-Year College (<https://www.morainepark.edu/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.

Additional Information

Students must purchase the required uniform and baking kit for this program.

Admission Process

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

Credit for Prior Learning

Transform the skills and abilities developed through previous experience into college credit through MPTC's Credit for Prior Learning process.

- Transfer credit from other colleges/universities
- Earn college credit for your military training and experience
- Earn college credit via Advance Placement, CLEP, DANTES/DSST or MPTC Challenge Exams
- Earn college credit from previous/current work and life experiences

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

Approximate Costs

Tuition

Occupational

- \$152.85 per credit (resident)
- \$229.28 per credit (out-of-state resident)

Associate of Arts/Associate of Science

- \$192.20 per credit (resident)
- \$288.30 per credit (out-of-state resident)

Online students are not charged out-of-state fees.

Student Fees

- \$5.00 minimum per course Material Fee
- \$13.76 per-credit Supplemental Fee for Undergraduate courses
- \$4.50 per term mandatory Student Accident Insurance Fee

Please refer to Tuition & Fee Information (<https://catalog.morainepark.edu/admissions-registration/tuition-fee-information/>) for additional enrollment fee information.

Course Requirements

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

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)
 - Culinary Fundamentals Certificate (<https://catalog.morainepark.edu/programs/culinary-fundamentals/>)

Earn certificates, a 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