

BAKING AND PASTRY

Program Description

This program will prepare students for employment in the field of baking and the art of pastries. The Associate of Applied Science program will develop the students' skills and understanding in the production of chocolates, confections, pastries, ice creams and frozen desserts, yeast products, quick breads, sculpted items, sugar work, use of fruits and international desserts. Business and management courses to be taken include nutrition, purchasing, supervision, and business information technology.

Upon completion of the program, students will be prepared for entry-level positions in the broad and expanding hospitality industry, as well as prepared to continue for advanced study in the Bachelor of Applied Science in Hospitality Management.

Contact Information

Office of Student Services, WCCC
Bishop B102
2508 Blichmann Avenue
970.255.2670

Programs of Study Associates

- [Baking and Pastry \(AAS\)](#)

Certificates

- [Bakeshop Production \(Technical Certificate\)](#)