

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

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

ADMISSIONS AND FIRST SEMESTER ENROLLMENT STEPS

- Submit online application.
- Complete the online Student Success Questionnaire.
- Complete Technical Standards form.
- Complete Get Started at Lakeshore appointment.

**Submit high school transcripts, college transcripts, and test scores (optional, highly recommended). Official transcripts will be needed for transferring college credit(s) and for financial aid purposes.*

ACADEMIC PREPAREDNESS/FUTURE SEMESTER ENROLLMENT STEPS

If applicable, complete program-specific academic preparedness requirements and enrollment steps prior to enrolling in occupational or core courses. Students will be notified if there is a program waitlist. View the college's program webpage for details: <https://lakeshore.edu/programs-and-courses/career-areas/hospitality-tourism/culinary-baking-basics>.

APPROXIMATE COSTS

\$157.45 per credit tuition (WI resident) plus \$9.45 per credit student activity fee. Material fee varies depending on course. Other fees vary by program. Visit <https://lakeshore.edu/paying-for-college/tuition-and-fees> for details.

CONTACT

Lakeshore College Recruiter
920.693.1366 • Recruitment@lakeshore.edu

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

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10316101	Product Identification and Purchasing	2
10316102	Skills Development	3
10316104	Introduction to Baking and Pastry	3

TOTAL 9

Curriculum and program acceptance requirements are subject to change. Program start dates vary; check with your Academic Counselor for details. The tuition and fees are approximate based on 2026-2027 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...focuses on meat and fish grading, classification, and purchasing standards. The proper identification of food products, equipment, and purchasing strategies are covered. Through discussion of quality, use, safe handling, fabrication, and sustainability students will explore the products that are utilized in professional kitchens. Safety, sanitation, and cost control concepts are introduced.

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...introduces learners to the professional kitchen. Fundamental theories and techniques are explored through basic protein, starch, and vegetable cookery. Knife use, maintenance, and skill development is applied through basic vegetable prep, boning and fillet techniques. Content includes classical vegetable cuts, stock production, thickening agents, timing and multi-tasking, station organization, palate development, and basic culinary terms. Along with your programs of study in Product ID, Baking, Dining Room and Beverage; this course enhances and further promotes your mastery of the basic skills necessary to be successful in the food-service industry. Safety and sanitation, diversity and collaboration, technology as a learning tool, critical thinking and lifelong learning concepts are applied.