NICOLET COLLEGE

Baking

Technical Certificate

Three core courses (Culinary Career Essentials) develop a sound foundation of kitchen basics in professional baking and pastry arts. Two additional courses concentrate on baking principles and techniques used in bakeries and food service establishments.

Program Outline

TERM 1

Course #	Course Title	Credits
1031612500	Culinary Principles Food science principles applied to professional culinary food preparation. Units include professional kitchen operation, recipe terminology, and cooking techniques for various food categories.	3.00
1031612600	Culinary Applications Provides practical experience applying food science principles in food preparation, analysis, and evaluation of preparation techniques. Prerequisites: 1031612500 Culinary Principles (C or better) (concurrent enrollment allowed) and 1031612100 Sanitation and Safety Fundamentals (C or better) (concurrent enrollment allowed).	3.00
1031612200	Sanitation and Safety Basics Learn basic principles of sanitation and safety in order to maintain a safe and healthy food service environment. The course presents laws and regulations related to safety, fire, and sanitation and how to adhere to them in the food service operation. Successful completion of the course enables students to take a national sanitation certification examination.	1.00
1031615200	Professional Baking Introduces modern bakeshop principles used to produce quick and yeast breads, restaurant style desserts, and pastries. Products are evaluated for practicality, flavor, presentation, and correct techniques. Prerequisite: Take 316-126; and 316-115; Minimum grade C; - Must be completed prior to taking this course.	3.00
1031615300	Advanced Baking Application and refinement of basic baking knowledge and techniques gained in Professional Baking. Units include rolled-in dough, specialty breads, European-style desserts, petit fours, and decorative work. Prerequisites: 1031612200 Sanitation and Safety Basics (C or better) and 1031615200 Professional Baking (C or better) (concurrent enrollment allowed).	3.00

Total Credits: 13.00

Talk with a Success Coach about the program outline. Together, you will determine if credits you've already earned satisfy any requirements, discuss possible alternative courses, and choose the best classes if you're thinking of transferring.

At A Glance

How You'll Learn

Next Academic Start Dates

11
JAN

Spring 2027 Term Starts

15
MAR

Additional Spring 2027 Start for Select Courses

VIEW FULL CALENDAR

Program Tuition*

$2,760

Books & Supplies*

$477

*Total cost for degree completion is estimated by current course requirements, books, and supplies. Tuition and fees are set by the Wisconsin Technical College System and subject to change.

Not Eligible for Financial Aid

▸ Potential Indirect Costs

What You'll Learn

- Apply safety and sanitation codes to conditions and operations in food service kitchens
- Prepare recipes and formulas to industry standards
- Demonstrate attributes of a culinary professional

Your Potential Careers

- Pastry Chef

Median Annual Salary

Local	State	National
$28,631	$29,297	$29,410

Lightcast 2023.1

Get Started

Your application can be submitted online, it takes just a few minutes to complete.

APPLY NOW