



Baking and Pastry Arts

Program Content:	The Baking and Pastry Arts Program covers basic and advanced preparation of a wide variety of baked goods and dessert items. Topics include breads, breakfast pastries, cookies, chocolate applications, cake decorating and more. Students will learn leadership and employability skills as they work in a retail bakery setting. Upon completion of the program, graduates are qualified to work as pastry cooks and bakers under the supervision of a pastry chef or head baker.
Admissions:	<ol style="list-style-type: none">1. Apply to MTC at https://manateetech.edu/apply-now/. Submit your application to access your "To-Do List." You are not accepted into the program after applying, you must complete your do list.2. View the Main Campus Virtual Information Session handout: Click Here3. View the Main Campus Virtual Information Session video: Click Here4. Complete your "To-Do List" at https://www.MTCdashboard.net. Note: The Basic Skills Assessment must be taken within 6 weeks of your admit date unless exemption criteria have been documented per State Statute. For exemption information, see the Student Handbook located here: https://www.manateetech.edu/quick-docs/
Length of Program:	Full-time 600 hours – approximately 6 months full-time to complete
Dual Enrollment:	No
Industry Certification:	Certified Food Protection Manager (ServSafe)
Articulation:	May be available towards credits at Florida public colleges/universities. Speak with a Career Counselor for more information.
Job Placement Rate:	74%
On-Time Completion Rate:	90%
Location:	MTC Main Campus, 6305 State Road 70 East, Bradenton, FL 34203 941.751.7900
Start Date:	August, January
Day Class Start Time:	Monday - Friday, 8:00 a.m. – 3:00 p.m.
For Day Class Information:	Contact Nicole Kirchberg: 941.751.7900 x 46161, Email



Program #N100600	CIP# 0612050103
Estimated Tuition, Lab, and Fees (<i>includes administrative fee</i>)	\$3583.00
Additional Fees Due Prior to Admittance	
Application Fee	\$30.00
Bookstore	
Uniform*	\$67.00
Textbook(s)*	\$124.00
Additional Required Items (Outside Vendor)	
Black oil resistant non-slip shoes – <i>estimate</i>	\$50.00
Estimated Total Cost of Program	
	\$3854.00

Financial aid available depending on student's eligibility

All pre-admission fees are non-refundable and not covered by Financial Aid. *Prices are subject to change.

Annual fees (charged each academic year from July 1—June 30).

Textbook estimate. Current book list and prices: [Baking & Pastry Bookstore Information](#)

Tuition is \$2.92 per hour for Florida residents. Tuition is \$11.71 per hour for Non-Florida residents.

The School Board does not discriminate on the basis of race, color, ethnicity, religion, national origin, sex (including sexual orientation, transgender status, or gender identity), disability (including HIV, AIDS, or sickle cell trait), pregnancy, marital status, age (except as authorized by law), ancestry, genetic information, which are classes protected by State and/or Federal law (collectively, "protected classes") in its programs and activities, including employment opportunities. It is the legal obligation and the policy of the Board to employ only those persons who are best qualified, with or without reasonable accommodations. The Superintendent shall appoint a compliance officer whose responsibility it will be to require that Federal and State regulations are complied with and that any inquiries or complaints are dealt with promptly in accordance with law. S/He shall also require that proper notice of nondiscrimination for Title II, Title VI, and Title VII of the Civil Rights Act of 1964, Title IX of the Education Amendment Act of 1972, Section 504 of the Rehabilitation Act of 1973, and the Age Discrimination in Employment Act will be provided to staff members and the general public. Any sections of the District's collectively-bargained negotiated agreements dealing with hiring and promotion will contain a statement of nondiscrimination similar to that in the Board's statement above.

941.751.7900

ManateeTech.edu