



The award-winning Baking Arts program at Lake Washington Technical College (LWTC) is designed to get your baking career off to a fast start. Whether you're just beginning to explore your vocational choices or a worker looking for a new career, this program will give you the skills you need to quickly find an exciting job in the baking industry.

You'll be training in an actual working bakery, with professional equipment available to ensure you're learning the latest baking techniques. You'll gain proficiency in cake design, breads, doughs, pastries and chocolates.

When you successfully complete this two-year program, you'll receive a Baking Arts Associate of Applied Science (AAS) degree.

Lake Washington Technical College is committed to providing equal opportunity and non-discrimination to students, employees, and employment applicants without regard to race or ethnicity, creed, color, national origin, sex, marital status, sexual orientation, age, religion, the presence of any sensory, mental, or physical disability, or veteran status.



LAKE WASHINGTON TECHNICAL COLLEGE

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Baking Arts



*Get your
baking career
off to a fast start*

Baking Arts



I've always had a passion for baking, but I wasn't sure if I was good at it or could improve. Chef Shaffer has helped me dramatically improve my baking skills in cakes, chocolates and sugar sculptures. She puts so much time and effort into helping us succeed.

Shayan, LWTC Baking Arts student

Program Highlights

- Receive real-world industry job training
- Gain production experience and build your work portfolio
- The classroom is an actual working bakery, open to the public
- Obtain *American Culinary Federation* certification
- Receive *National Restaurant Association* certificates
- Participate in competitions

The Baking Arts program is closely aligned with two other LWTC programs:

- The Culinary Arts program, which focuses on commercial cooking, food handling and the restaurant environment
- The Wine Education program, which teaches the fine distinctions of wines and food pairing

Career Opportunities

When you complete this program, you'll be prepared for employment in a variety of food service settings as a baker, pastry/baker assistant, cake designer, candy maker or baker helper. LWTC Baking Arts graduates have worked at many leading local and national businesses, including:

- Mike's Amazing Cakes
- MGM Hotel, Las Vegas
- Sofitel Hotel, Chicago
- Trophy Cupcakes
- Whole Foods
- Cookies by Design
- Hoffman's Bakery
- House of Bread
- Snohomish Bakery
- Casinos and cruise lines

Learn from a Baking Expert

Chef Janet Shaffer

From the first day of class, you'll see that Chef Janet Shaffer has a genuine interest in your success and is committed to seeing you achieve your dreams and goals.

Chef Janet recently was named the 2007 Chef of the Year by the Washington State Chefs Association, and was honored with LWTC's Instructional Excellence Award in 2008. She has also won numerous medals at recent American Culinary Federation baking competitions and has been a judge in the Bite of Seattle.

For more information about the LWTC Baking Arts program, contact Janet Shaffer at (425) 739-8304 or e-mail janet.shaffer@lwtc.edu.

www.lwtc.edu/baking

