



# Baking Arts

 School of Design  
& Applied Arts

Get your baking career  
**off to a fast start**

The award-winning **Baking Arts** program at Lake Washington Institute of Technology (LWTech) is designed to get your baking career off to a fast start. Students will gain proficiency in cake design, breads, doughs, pastries and chocolates. Train in a working bakery on campus, with professional equipment to ensure students learn the latest baking techniques.

Students can choose to obtain a Certificate of Completion or an Associate in Applied Science (AAS) for the **Baking Arts** program. Upon graduation, students are also eligible for certification as a Certified Pastry Culinarian (CPC), from the American Culinary Federation (ACF).



Scan to  
Learn More!



Find out  
more today!



LWTech.edu/BakingArts

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## Program Highlights

- Create a wide-range of breads and pastries including cakes, candies, sugar, chocolate, and centerpieces
- Train at our student-run campus restaurant and bakery, which are open to the public
- Obtain basic management skills including costing and menu planning, safety and sanitation, and employee supervision
- Apply marketing and profitability concepts in a bakeshop environment
- Be prepared for certification from the American Culinary Federation (CPC) and National Food Safety certification
- Train and compete in local baking competitions

## Degrees & Certificates

**AAS**

Baking Arts, AAS

**CC**

Baking Skills,  
Certificate of Completion

Specialty Baking,  
Certificate of Completion

Management in Baking,  
Certificate of Completion

## Career Opportunities

- Baker
- Baker Assistant
- Cake Designer
- Candy Maker
- Pastry Assistant
- Commerical Kitchens
- Catering Operations