

Baking Arts

Get Your Baking Career Off to a Fast Start



The award-winning Baking Arts program at Lake Washington Institute of Technology 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 in Applied Science (AAS) degree. We also offer a new, 64-credit Certificate of Proficiency and a 27-credit Certificate of Completion.

"I've always had a passion for baking, but I wasn't sure if I was good at it or could improve. Chef Waters 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, Baking Arts student



11605 132nd Avenue NE
Kirkland, WA 98034
(425) 739-8300 | advising@lwtech.edu
LWTech.edu/baking

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 Lake Washington programs:

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

Learn from Industry Experts

Chef Janet Waters has been named the Chef of the Year by the Washington State Chefs Association and was honored with Lake Washington's Instructional Excellence Award. She has won numerous medals and awards with the American Culinary Federation, Washington State Sugar Artists, and other competitions.

Chef Charity Shindle is a graduate of the Lake Washington Baking Program and is excited to return to her alma mater as an instructor. Chef Shindle is the Baking and Pastry Arts instructor for the evening classes and is delighted to be part of the NEW Certificate and Degree Baking Arts program.

Find out more!

Janet Waters (425) 739-8304

janet.waters@lwtech.edu

www.LWTech.edu/baking

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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. Lake Washington Baking Arts graduates have worked at many leading local and national businesses, including:

- Mike's Amazing Cakes
- MGM Hotel, Las Vegas
- NufLOURS, Seattle
- Trophy Cupcakes
- Whole Foods
- Le Panier
- Hoffman's Bakery
- Dianne's Delights
- Snohomish Bakery
- Casinos and cruise lines

