

# ORIENTATION

Baking and Pastry Arts

# Agenda

- Welcome
- Introduction of Instructors
- Programs of Study
- Requirements
- Uniform Policy
- Knives and Tools
- Work-Based Learning
- Tour of the Kitchen



# Welcome!!!!

- ▣ Overview of the Baking Program
  - History of our program
  - ACF Accreditation
  - The typical student



# What Can I Expect?

- Degrees, Diplomas, Certificates
- Full- or Part-time
- Class size and group work
- Work Opportunities
- Costs: tuition and fees, books, knives and tools, uniforms





# Instructors

- ▣ Jeff Hadley, Department Head
- ▣ Caralyn House, Baking Program Director
- ▣ Eric Stopka
- ▣ Melissa Attanas
- ▣ Josephine Herbert

# JEFF HADLEY

## Department Head and Chef Instructor

Chef Hadley began his career in foodservice at the age of 16 when he worked as a busboy and dishwasher at a restaurant in his hometown of Pittsburgh, Pennsylvania. He was bitten by the bug and has worked in the field ever since. A graduate of Northwood University with degrees in Culinary Arts and Hotel/ Restaurant Management, Chef Hadley has worked in nearly every facet of the business. His greatest amount of experience comes from managing upscale hotel kitchens and clubs. Hadley's affiliation began with Wake Tech in 1989 as an industry advisor and since 2001, as a culinary instructor. He has been the Department Head since 2008. Outside of work, he enjoys mountain biking and NASCAR.

Chef Hadley is also responsible for the coordination of the exchange program with a hotel/ culinary school in France. He has participated in a program called Adopt-A-Ship, which pairs chefs with a Navy ship. The chef conducts training classes while on board the ship while they are at sea. His most recent trip took him to Japan for three weeks. He is a Certified Hospitality Educator (CHE).

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# Caralyn House Lead Baking Instructor, Associate Department Head

Chef House has a degree in Finance and Banking from Appalachian State University. She also studied at L'Academie de Cuisine in Bethesda, Maryland, earning an Associate's Degree in Culinary Arts. Chef House won a scholarship to study Pastry Arts taught by the White House pastry chef, Roland Mesnier. She has worked in restaurants in the Washington, DC, area as well as Raleigh, NC.

Chef House has been teaching a variety of classes at Wake Tech since 1991. She now focuses on the baking and pastry classes, and is the Program Director for the Baking and Pastry Arts program. She is a Certified Hospitality Educator (CHE), and was awarded the 2007 Excellence in Teaching Award by the North Carolina Community College System.

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919-532-5969





## Eric Stopka

Eric Stopka has a degree in Broadcasting and Communications from East Carolina University and an Associate's Degree in Baking and Pastry from Wake Technical Community College. He began his career in the foodservice industry at the age of 17 as a dishwasher and a prep cook, working his way up in the kitchen from prep cook to Sous Chef to Assistant Manager at many different restaurants across NC.

His love of pastry led him to receive a degree from Wake Tech and then work at the prestigious Farrington House restaurant as Lead Pastry Cook where he helped the restaurant maintain the triple, five diamond award status. He then went on to work at Whole Foods Market as a Bakery Manager. Eric has been teaching at Wake Tech since 2012 as an adjunct teacher and in the Fall of 2016 came onboard as a full time teacher. He loves teaching and enjoys working with the students in achieving their personal and professional goals.

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# Melissa Attanas

Chef Melissa Attanas developed a passion for food, baking and cooking at a young age. While still in high school, she began her career working all the stations in a small French restaurant kitchen in Eastern North Carolina. She loved it so much that after graduating she went on to earn an AAS in Culinary Arts at Wake Technical Community College in 2003. She has experience working in award winning institutions including Hayes Barton Café in Raleigh, Magnolia Grill in Durham, and Bon Appetit Management Company at SAS in Cary.

Melissa has 20 years of experience in different facets of the food and restaurant industry under her belt and knows a lot about the hard work and dedication it takes to be successful in a baking and pastry arts career. At each step in her career, she found herself mentoring beginners and soon realized her passion for teaching was as great as her passion for baking. One of her favorite things about her work experience was getting to mold people new to professional kitchen work.

In 2010, Melissa began working as an adjunct baking instructor at WTCC's Southern Campus while working full time in the restaurant industry. Inspired by the positive impact Wake Tech has on the community, she decided to go full time as a baking instructor at the new Northern Wake Campus kitchen in 2017. She describes her teaching style as firm and consistent while encouraging her students to develop a passion for their work.

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# Josephine Herbert

Chef Hebert has a degree in Baking and Pastry Arts from Johnson and Wales University. She has over 12 years of experience in the field.

Out of college she started working at an independent bakery and worked her way up to head baker. In 2012 she relocated to New York and worked in an upscale Italian bakery; this is where she fell in love with the passion of cake decorating.

Later Chef Herbert went on to become a Pastry Chef and manager at North Carolina State University and Bon Appetit Management Company at SAS in Cary, NC. Managing opened her eyes to the importance of training and the understanding of hard work, dedication, and commitment to the food service industry.

Chef Herbert began as an adjunct instructor in the baking program at Wake Tech in fall 2020, impressed with the impact the program has on the community even during a pandemic. She joined the faculty full-time in January 2021. Chef Herbert is grateful for the opportunity to guide and mold future pastry chefs, and her enthusiasm is evident in the classes she teaches.

Chef Herbert enjoys spending time with her family, being bossed around by her Sheepadoodle Eddie, attending sporting events, and being at the beach.

[jcherbert@waaketech.edu](mailto:jcherbert@waaketech.edu)



# Adjunct Instructors

- ▣ Our **adjunct instructors** may change each semester. They are industry professionals who take time out of their busy schedules to teach a class or two. Each is a specialist in their area.
- ▣ **Recent adjunct instructors include:**
  - Kelly Kieffer
  - Cassandra Myers
  - Kaitlyn Walker



# Programs of Study

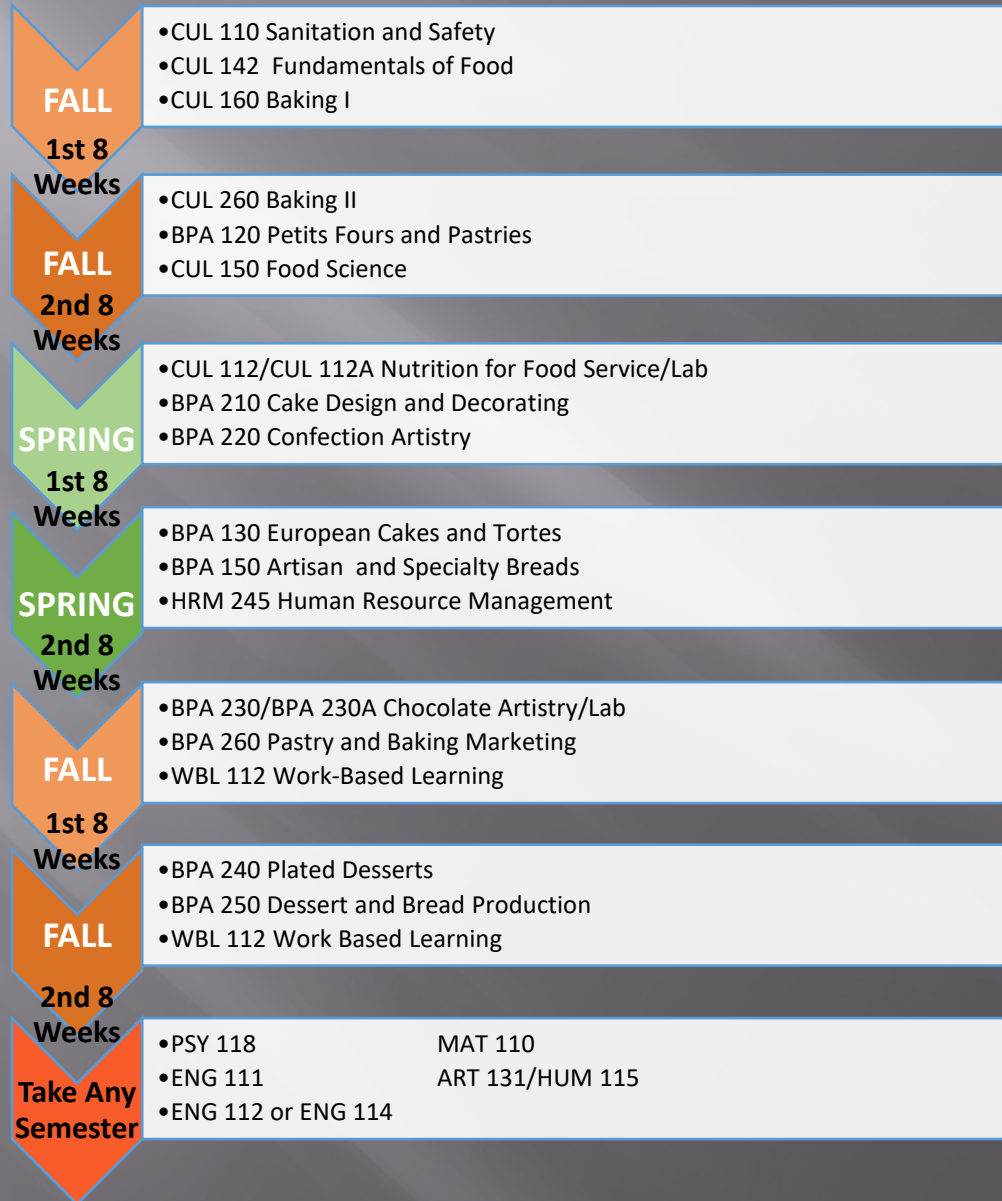
- ▣ Culinary
- ▣ Baking
- ▣ Hospitality
- ▣ Degrees and Diplomas
- ▣ Adding Certificates
- ▣ Advising – especially if you are considering adding a certificate, or double/triple majoring

# Academic Requirements

- ▣ **Pre- and Co-Requisites**
  
- ▣ **ServSafe Certification** - required of every student, and part every student's first semester
  
- ▣ **General Education Credits**
  - Can be transferred from another school or curriculum
  - ENG 111 and ENG 112 or ENG 114 (take 2 of these)
  - MAT 110
  - PSY 118
  - HUM 115

# Baking and Pastry Arts Degree

Fall Start Date





	Course Title	Online, Hybrid, Seated	Pre-Requisite	Co-Requisite	Hours Per Week/Class	Hours Per Week/Lab	Semester Credits	Term Offered (F=Fall, S=Spring, SU=Summer)
	First Semester - First 8 Weeks - Fall							
	CUL 110 (Sanitation and Safety)	H	None	None	2	0	2.0	F, S, SU
	CUL 142 (Fundamentals of Food)	S	None	CUL 110	2	6	5.0	F, S, SU
	CUL 160 (Baking I)	S	None	CUL 110 and CUL 140 or CUL 142	1	4	3.0	F, S, SU
	First Semester - Second 8 Weeks - Fall							
	BPA 120 (Petits Fours and Pastries)	S	CUL 160	None	1	2	3.0	F, S, SU
	CUL 260 (Baking II)	S	CUL 160	None	1	4	3.0	F, S
	*Eligible for Baking Certificate at this point.							
	CUL 150 (Food Science)	H	CUL 110, CUL 140/142	None	1	2	2.0	F, S
	Second Semester - First 8 Weeks - Spring							
	BPA 210 (Cake Design and Decorating)	S	CUL 160	None	1	4	3.0	F, S
	BPA 220 (Confection Artistry)	S	CUL 160	None	1	6	4.0	F, S
	CUL 112 (Nutrition for Foodservice)	H	CUL 110 and 140/142	None	3	0	3.0	F, S, SU
	CUL112A (Nutrition for Foodservice Lab)	H	CUL 110 and 140/142	CUL 112	0	3	1.0	F, S, SU
	Second Semester - Second 8 Weeks - Spring							
	BPA 150 (Artisan & Specialty Breads)	S	CUL 160	None	1	6	4.0	F, S
	BPA 130 (European Cakes and Tortes)	S	CUL 160, CUL 260	None	1	4	3.0	F, S
	HRM 245 (Human Resource Management)	O, H	None	None	3	0	3.0	F, S, SU
	Third Semester - First 8 Weeks - Fall							
	BPA 260 (Pastry and Baking Marketing)	H	BPA 150, BPA 210	BPA 250	2	2	3.0	F, S
	BPA 230 (Chocolate Artistry)	S	CUL 160	BPA 230A	1	4	3.0	F, S
	BPA 230A (Chocolate Artistry Lab)	S	CUL 160	BPA 230	0	2	1.0	F, S
	WBL 132 (Work-Based Learning, 16 Weeks)	H	Petition-restricted class	Varies	0	20	2.0	F, S, SU
	Third Semester - Second 8 Weeks - Fall							
	BPA 240 (Plated Desserts)	S	CUL 260	None	1	4	3.0	F, S
	BPA 250 (Dessert/Bread Production)	S	BPA 150	BPA 260	1	8	5.0	F, S
	General Education - Take Any Semester							
	PSY 118 (Interpersonal Psychology)		None	None	3	0	3.0	F, S, SU
	ENG 111 (Writing and Inquiry)		See R.I.S.E. requirements	None	3	0	3.0	F, S, SU
	MAT 110 (Math Measurement & Literacy)		See R.I.S.E. requirements	None	2	2	3.0	F, S, SU
	ART 131 or HUM 115 (Humanities/Fine Arts Elective)		Varies	Varies	Varies	Varies	3.0	F, S, SU
	ENG 112 (Writing/Research)		ENG 111	None	3	0	3.0	F, S, SU

Baking and Pastry Arts  
A.A.S. Degree (Day)

## Baking and Pastry Arts

**Overview:** The Baking and Pastry Arts curriculum is designed to prepare students with the knowledge and skills required for employment in the baking and pastry industry including restaurants, hotels, independent bakeries/pastry shops, wholesale/retail markets, and high-volume bakeries.

**Salary:** Salaries can vary based on location, experience, and economy. According to the 2014 Career Focus report, the median salary range falls between \$22,277 and \$42,182.

**Employment Companies:** Graduates should qualify for entry-level positions such as pastry/bakery assistant, area pastry chef and assistant pastry chef. With experience, advancement opportunities may include pastry chef, cake designer, and bakery manager. This program also provides students with the skills and knowledge to start their own business. We currently have graduates who manage or work at Edible Art Bakery, the Umstead Hotel, Jimmy V's Osteria, The Carolina Inn, and many area country clubs, caterers and bakeries, not to mention several personal bakers in the area. We also have current students placed at Buttercream's Bakery, NC State University, the PNC Arena, and the Raleigh Convention Center, just to name a few.



**Certifications:** American Culinary Federation certification is available to graduates.

**Major Options:** AAS (Associate in Applied Science) – Two-year degree; offered during day/evening/online (mixture); major courses begin in fall and spring semesters  
Diploma – 2 year program; offered during the day; major courses begin in the fall and spring semesters  
Certificate – 1 year program; offered day/evening/online (mixture); major courses begin in the fall and spring semesters

**Limited Enrollment:** There is currently no waiting list for this program, but it tends to fill rather quickly. Students are encouraged to complete the Admissions process early.

**Program Requirements:** AAS degree, diploma and certificate require H.S. diploma/GED equivalent and entire placement test.

**Course Substitutions:** It is the responsibility of the Baking and Pastry Arts department to approve any substitutions. Please contact your department advisor regarding this. CUL 142 is required for the Baking Degree, and can be substituted with both CUL 140 and CUL 170.

**Eligible for Financial Aid:** A.A.S. – yes; Diploma – yes; Certificate – yes

**Cost:** The tuition cost per credit for a N.C. state resident is \$72.00. Additional costs for this program include: college fees, books, uniforms, tools and knives. We anticipate the total cost to be about \$8,500 for the two-year program.

**Transfer Schools:** Johnson & Wales University (Students are advised to check with the school they want to transfer into to get the latest requirements)

**Contact Information:** Jeff Hadley, Department Head and Chef Instructor  
Student Services Building, Main Campus – Ground Level, Room 28C  
Caralyn House, Baking Instructor, North Campus

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[cmhouse@waketech.edu](mailto:cmhouse@waketech.edu)

# Technical Requirements

- ▣ Being in the restaurant industry is a very demanding profession
- ▣ Communication
- ▣ Physical Strength and Stamina
- ▣ Mobility and Motor Skills
- ▣ Sensory
- ▣ Interpersonal and Emotional



# Knives and Tools

## Baking Kit

The tool kit required for Baking Majors is posted on the baking website and is available in the bookstore. You may purchase items on your own as well.



## Knives and Tools

# Culinary Kit

The tool kit required for Culinary Majors is posted on the culinary website and items are available in the bookstore.



# Work-Based Learning and Employment Resources

- ▣ Why required
- ▣ Requirements
- ▣ Employment resources  
<https://www.waketech.edu/student-services/careers-employment>



# Once I Graduate, What Can I Expect?

- Where can I find work after I graduate?
- As a graduate, you can apply for Certified Culinarian® (CC®) or Certified Pastry Culinarian® (CPC®) with the American Culinary Federation (ACF).
- Can I transfer to another school?
- Will any of my credits transfer?

# Tour of the Kitchen

- ▣ Questions?
- ▣ Comments?
- ▣ How to contact us:
  - Jeff Hadley, Department Head for Culinary, Baking, and Hospitality Programs [jjhadley@waketech.edu](mailto:jjhadley@waketech.edu) 919-866-5990
  - Caralyn House, Baking Program Director, 919-532-5969, [cmhouse@waketech.edu](mailto:cmhouse@waketech.edu).
- ▣ Tour of Kitchen
- ▣ Culinary, Baking and Hospitality Website:  
<https://www.waketech.edu/about-waketech/divisions/business-public-services-technologies/culinary-hospitality>

# Baking Kitchen Photos







# Students and Chefs in Action





















