

ORIENTATION

Baking and Pastry Arts

Agenda

- Welcome
- 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
 - Hospitality- 1984
 - Culinary - 1989
 - Baking - 2008
- 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 - \$8,500



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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919-866-5990



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.

cmhouse@waketech.edu

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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919-532-5971



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.

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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
 - Jeff Saudo
 - Kaitlyn Walker
 - Erin Johnson
 - Shauna Wisniewski

Programs of Study

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

DEGREES, DIPLOMAS, AND CERTIFICATES

- ▣ We offer degrees, diplomas, and certificates in each program: Culinary, Baking and Hospitality.
- ▣ A certificate is about 15 credit hours, usually 5 classes. It can be completed in 1-2 semesters.
- ▣ A diploma is around 45 credit hours, usually 12-15 classes. A diploma will take 3-4 semesters to complete.
- ▣ An associate degree is around 70 hours, composed of 20+ classes, and often takes 1 ½ - 2 years to complete when attending school full-time.

Academic Requirements

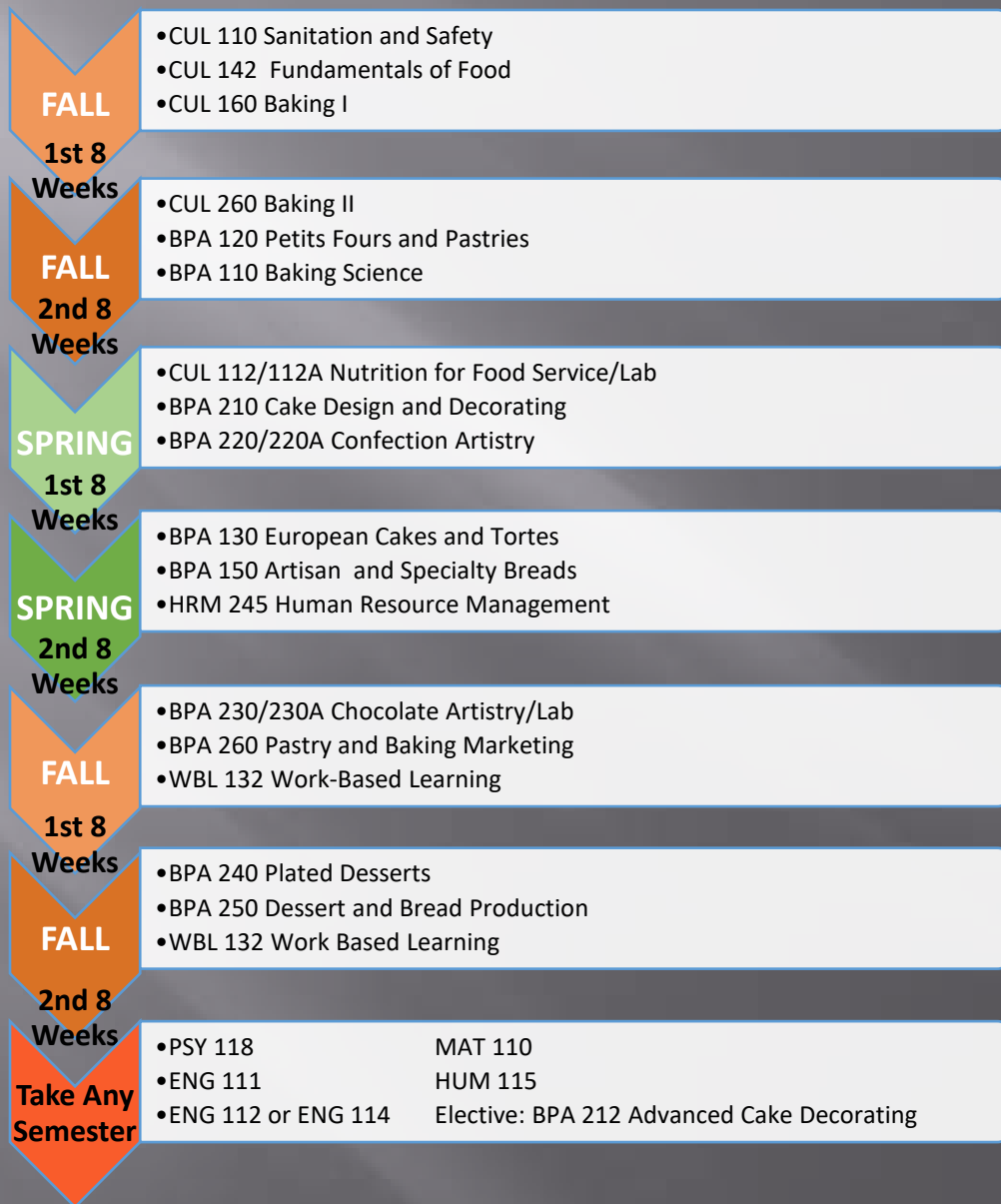
- ▣ **Pre- and Co-Requisites** – a high school diploma or GED

- ▣ **ServSafe Certification** – required of every student, and part every student's first semester ; class can be waived if you have a certificate

- ▣ **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



Technical Requirements

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

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.

<https://www.waketech.edu/programs-courses/credit/baking-and-pastry-arts/uniform-equipment>



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.

<https://www.waketech.edu/programs-courses/credit/culinary-arts/uniform-equipment>



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 919-866-5990
 - Caralyn House, Baking Program Director, 919-532-5969, 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













