

HOSPITALITY, CULINARY AND DESIGN



Hands-on
Higher Ed

WHERE CREATIVITY TAKES SHAPE

Discover where creativity meets craftsmanship, hospitality meets culinary excellence and spaces tell stories. At WCTC, you can learn to design, build and create in a wide array of industries through hands-on training taught by experts in their fields. Whether you're creating thoughtfully designed spaces, an unforgettable guest experience or culinary creations that delight the senses, you'll develop real-world expertise and a lifelong commitment to quality.

BAKING AND PASTRY MANAGEMENT | PATHWAY

Baking and Pastry Management

61-credit AAS | wctc.edu/baking-pastry-mgmt

POTENTIAL CAREERS:

Pastry Chef, Baker, Cake Decorator, Bakery Manager/Supervisor

Bakers prepare items such as breads, pastries, muffins and other items for general sale or specialty orders. Gain hands-on practice in state-of-the-art baking labs, while focusing on ingredients, techniques and production skills. Develop management skills and expand techniques of production, cost and staff control in the operation of a bakeshop.

[Click here for program courses](#)

Baking and Pastry Production

27-credit TD | wctc.edu/baking-pastry

POTENTIAL CAREERS:

Pastry Chef, Baker, Cake Decorator

Professional bakers possess the skills and creativity necessary to prepare everything from artisan breads to decadent desserts. Focus on baking concepts, principles and techniques, and devote more than 500 hours to lab course time gaining hands-on practice. Learn to prepare specialty breads, desserts and pastries, and refine techniques in cake production and decorating.

[Click here for program courses](#)



AAS = Associate of Applied Science Degree; TD = Technical Diploma; APPR = Apprenticeship; CERT = Certificate

“I am grateful for the instructors who took time and worked alongside me to get me where I am at today.”

Kelly Gonzales, Baking and Pastry Management

Culinary Management

61-credit AAS | wctc.edu/culinary-mgmt

POTENTIAL CAREERS:

Sous Chef, Assistant Manager, Line Cook, Kitchen Manager

Culinary management is a field for those who are passionate about food and business savvy, and want to combine the two for a rewarding career. Devote 1,000-plus lab hours to learn the latest culinary techniques and trends, and gain practical, hands-on experience in meal planning, preparation, presentation and serving at the on-campus training restaurant.

[Click here for program courses](#)

Food Service Production

30-credit TD | wctc.edu/food-service

POTENTIAL CAREERS:

Food Service Worker, A La Carte Cook, Cook

It takes a well-trained kitchen staff to create a memorable dining experience for restaurant patrons, and those in food service production are an integral part of that team. In this program, develop proper cooking methods and learn techniques for hot and cold food preparation, baking and garde manger.

[Click here for program courses](#)

[Culinary Skills | 12-credit Cert](#)



Hospitality Management

62-credit AAS | wctc.edu/hospitality-mgmt

POTENTIAL CAREERS:

Front Desk Supervisor, Banquet/Catering Manager, Special Event Supervisor, Concierge

Those in the hospitality industry know the importance of a warm, welcoming reception and the friendly treatment of guests. The vast industry encompasses management careers in full-service resorts, fine-dining restaurants, cruise ships and more. Develop skills in supervision, budgeting, marketing and purchasing as related to the hospitality industry, including food service, lodging and tourism.

[Click here for program courses](#)

Hospitality Specialist

29-credit TD | wctc.edu/hospitality-specialist

POTENTIAL CAREERS:

Front Desk Supervisor, Event Planner, Dining Room Manager, Guest Services Supervisor

The leisure and hospitality industry includes full-service hotels and resorts, fine-dining restaurants, bed and breakfast inns, cruise ships, casinos, and theme and amusement parks. Those working in this industry train to work in various areas such as lodging, event planning, operations and more. In this program, focus on supervision, budgeting, marketing and purchasing skills.

[Click here for program courses](#)



Apply Online Now

wctc.edu/apply-online



Why WCTC?

MAXIMIZE YOUR DEGREE POTENTIAL! EARN TWO DEGREES IN JUST 3 YEARS.

Interior Design

64-credit AAS | wctc.edu/interior-design

POTENTIAL CAREERS:

Interior Designer, Residential Designer, Commercial Designer

Interior designers have a flair for combining color and texture with design elements to create aesthetically pleasing and environmentally friendly surroundings. In this program, develop a strong foundation in computer-assisted design, furnishings, lighting, textiles and sales. Learn the fundamentals for success in the field, including designing interiors for residential and commercial spaces.

Can be combined with the Architectural Drafting/ Construction Technology program or Interior Design - Kitchen and Bath Design to complete two associate degrees in three years.

[Click here for program courses](#)

Interior Design - Kitchen and Bath Design

60-credit AAS | wctc.edu/kitchen-bath

POTENTIAL CAREERS:

Kitchen and Bath Designer, Interior Designer and Kitchen, Bath Design Consultant

Learn to create aesthetically pleasing, environmentally focused kitchen and bath spaces. Gain foundational design skills and a specialized understanding of kitchen and bath features. Build expertise in cabinetry, fixtures, appliances, and electrical and plumbing solutions. Learn to work with architects and builders, specifying materials and producing floor and lighting plans.

Can be combined with the Interior Design program to complete two associate degrees in three years.

[Click here for program courses](#)

Connect with WCTC



Ready to take a closer look?

We'd love to show you around! Explore our state-of-the-art training facilities, cutting-edge technology, helpful student resources and more - in person or online.

Take a Campus Tour

Join us for a guided walking tour to get a first-hand look at our facilities and learn about all WCTC has to offer.



Connect with an Enrollment Counselor

Our friendly enrollment counselors are here to help you navigate the process of becoming a WCTC student.

enroll@wctc.edu | 262.691.5129



WAUKESHA
COUNTY TECHNICAL
COLLEGE

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