

PREREQUISITES

ENTRANCE REQUIREMENTS

- Take the Test of Adult Basic Skills (TABE) and attend orientation.
- Schedule an appointment for an interview by calling 754.321.5814.
- Enroll in ABE/AAAE remedial classes, if necessary.
- Have acceptable scores on the TABE: 9.0 in Reading, 9.0 in Math, and 9.0 in Language on the Difficult level.
- Meet with a Financial Aid Advisor, if needed.
- Register for the Baking & Pastry Arts course.

The School Board of Broward County, Florida

Dr. Rosalind Osgood, *Chair*
Abby M. Freedman, *Vice Chair*

Robin Bartleman | Heather P. Brinkworth
Patricia Good | Donna P. Korn
Laurie Rich Levinson | Ann Murray | Nora Rupert

Robert W. Runcie
Superintendent of Schools

McFATTER TECHNICAL COLLEGE McFATTER TECHNICAL HIGH SCHOOL

6500 Nova Drive | Davie, FL 33317 | 754.321.5700

Jeanette L. Johnson, *Director*
Ellen J. Albano, *Assistant Director*
Cara A. Daniel, *Assistant Director*
Larry Rothman, *Assistant Director*

The School Board of Broward County, Florida, prohibits any policy or procedure which results in discrimination on the basis of age, color, disability, gender identity, gender expression, national origin, marital status, race, religion, sex or sexual orientation. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158.

Individuals with disabilities requesting accommodations under the Americans with Disabilities Act Amendments Act of 2008, (ADAAA) may call Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158.



**McFatter Technical College is Accredited
by the Commission of the Council on
Occupational Education (COE)**

7840 Roswell Road,
Building 300, Suite 325
Atlanta, GA 30350
770.396.3898 • www.council.org



Distant/Hybrid Courses:

Students enrolled in distant and/or hybrid courses should have daily access to a computer with internet and must have a valid email address that they check daily. Additionally, students should have all necessary hardware and software components required by their technology program or adult education course.



www.mcfattertechnicalcollege.edu

Baking & Pastry Arts



PROGRAM DESCRIPTION

Few careers are as “sweet” as that of a pastry chef, and everyone enjoys a wonderful dessert at the end of a great – or any – meal. If you’re creative and detail-oriented, McFatter’s Baking & Pastry Arts program may be for you! Learn how to create breads, pastries and desserts that look as beautiful as they taste! In addition to learning specific food preparation techniques, learn how to measure correctly, how to mix and blend, and how to make your creations visually appealing – all necessary skills for the pastry chef. Take the first step towards taking credit for that meal-ending dessert that wows the crowd – enroll in McFatter’s Baking & Pastry Arts program.

(Traditional and Hybrid Courses)

Baking and Pastry is a blended class. Hands-on activities are completed in the lab on campus. Academic activities and Sanitation (ServSafe) are a blend of lectures, videos, demonstrations, and on-line curriculum.

PROGRAM SCHEDULE

Technical Certificate Program (VA)

600 Hours | 6 Months | Hybrid

Full-Time Evenings:

**Monday – Friday, 4:30pm -10:00pm
and Friday, Online**

EMPLOYMENT OPPORTUNITIES

- Baker
- Assistant Baker
- Commercial Baker
- Professional Pastry Art Baker

COURSES

- Pastry Cook/Baker 300 Hours
- Pastry Chef/Head Baker 300 Hours

INDUSTRY CERTIFICATION

Students will be prepared to take an approved state and/or nationally recognized industry certification or licensure exam in their field of study.

- ServSafe (Sanitation)

ARTICULATION

Upon completion and meeting eligibility requirements, students may be awarded credits toward an Associate Degree by selected Florida State Colleges.

For additional information,
call the program counselor/advisor at
754.321.5700.

VA - APPROVED
FOR VETERANS’ EDUCATIONAL BENEFITS

