

## Program Costs

Florida Residents Tuition/ Registration Fees.....	1,825.00
Out of State Tuition/Registration Fees.....	6,865.00
Books/Supplies.....	319.72
Industry Certification & State Credential Exam Costs.....	Included
Approximate Program Cost.....	2,144.72
Out of State Approximate Program Cost.....	7,184.72

Fees listed are based on the number of class days according to the Broward County Public Schools' calendar.

Prices are subject to change without notice.

## Accreditation

For information about national and program accreditation, contact the institution.

## Campus Information

Obtain information regarding faculty, code of conduct, campus map, school calendar and grievance information, by scanning the QR code below or in the McFatter Technical College and High School catalog available upon request.



## McFatter Technical College and Technical High School

### Main Campus

6500 Nova Drive | Davie, FL 33317 | 754.321.5700

### Broward Fire Academy Campus

2600 S.W. 71 Terrace | Davie, FL 33314 | 754.321.1300

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

[www.mcfattertechnicalcollege.edu](http://www.mcfattertechnicalcollege.edu)

*The William T. McFatter Technical College and Technical High School has a vision to change the lives of people from all backgrounds through innovative education.*

*In working to achieve this vision, it is our mission to promote excellence in academic, career, and technical studies in order to prepare students to enter and remain competitive in a global workforce.*

### The School Board of Broward County, Florida

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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.



# Baking & Pastry Arts



## Where Your Next Chapter Begins...

## Program Description

Few careers are as “sweet” as those of a pastry chef, and everyone enjoys a wonderful dessert at the end of any meal. If you are creative and detail-oriented, McFatter’s Baking and 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, mix and blend and make your creations visually appealing - all necessary skills for the pastry chef. Take the first step toward receiving credit for that meal-ending dessert that wows the crowd!

Baking and Pastry Arts is a hybrid class. Hands-on activities are completed in our state of the art, full production commercial kitchens (labs) on campus in Building 6. Academic activities and sanitation (ServSafe) are a blend of lectures, videos, demonstrations and online curriculum.

## Admission Requirements

Schedule the Tests of Adult Basic Education (TABE) (\$15) or provide official documentation for a TABE exemption to your program counselor.

Schedule an appointment with your program counselor for TABE results and/or a program specific orientation.

Register for classes during open enrollment. Please be advised that registration runs on a first come, first served basis.

**For additional information, please contact the Office of Admissions at (754) 321-5700.**

## Program Hours and Schedule

600 hours | 6 months | Hybrid

Monday - Thursday, 2:45pm - 4:30pm, Online  
Monday - Thursday, 4:30pm - 10:00pm, Class  
Friday, Online

*This program is offered once per year in January.*

## Courses

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

### **Distance Education/Hybrid Courses:**

*Students enrolled in distance education 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.*

## Industry Certification and Licensure

- ServSafe

## Employment Opportunities

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

## Articulation

Upon completion of the program and meeting eligibility requirements, students may be awarded credits toward an Associate of Science (A.S.) Degree or Associate of Applied Science (A.A.S.) Degree at selected Florida state colleges.

## Transfer Policy

Students with prior training or experience may be eligible for advanced placement upon approval of the institution.

## Financial Services

**Financial Aid** - Financial assistance is available to those who qualify. Visit [fafsa.ed.gov](http://fafsa.ed.gov) to apply.

**Refunds** - Refunds are available within 5 days of the start of a term. After 5 days, requests must be made in writing. A student is entitled to a full refund of fees if a course is cancelled by the college. For complete information, please see School Board Policy 6607.

## Grading System

The district prescribed guidelines are used to evaluate student performance as follows:

A 90-100%	D 60-69%
B 80-89%	F 0-59%
C 70-79%	I Incomplete