# 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

- Aaron Stumb, Department Head
- Caralyn House, Baking Program Director
- Eric Stopka
- Melissa Attanas
- Josephine Herbert

# Aaron Stumb
## Department Head and Chef Instructor



Chef Aaron Stumb is an accomplished chef and Wake Tech alumnus and has been a culinary instructor at the college since 2010.

Stumb was executive chef at Mez Restaurant in Durham for more than 10 years, where he was responsible for purchasing, creating menus and hiring and training staff. As a chef consultant for the Chapel Hill Restaurant Group, he helped create the Mez concept and led management teams at a number of successful Triangle restaurants, including 518 West, 411 West and Spanky's. He also assisted in establishing Chapel Hill Restaurant Catering. Prior to that, he served as sous chef at Firebird's Grill and completed the company's management training program.

Chef Stumb earned an AAS in Culinary Arts from Wake Tech in 1997 and joined the college as an adjunct instructor in 2010. In 2019, he became a full-time instructor, teaching classes and helping develop the culinary curriculum. He completed a bachelor's degree in Leadership in the Public Sector from North Carolina State University in 2023 and became an assistant professor in 2024. He has been the Department Head for Culinary, Baking and Hospitality since August 2024.

Awstumb@waketech.edu

919-866-5992

# 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), Certified Culinary Educator (CCE) and was awarded the 2007 Excellence in Teaching Award by the North Carolina Community College System.

cmhouse@waketech.edu
919-532-5969



# Eric Stopka

Chef Eric Stopka has a degree in Broadcasting and Communications from East Carolina University and an Associate's Degree in Baking and Pastry Arts 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 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 Fearrington House restaurant as Lead Pastry Cook where he helped the restaurant maintain the triple, five diamond award status. He then worked at the Whole Foods Market as a Bakery Manager. Chef Stopka has been teaching at Wake Tech since 2012 as an adjunct teacher and in the Fall of 2016 came on board as a full -time teacher. He loves teaching and enjoys working with the students in achieving their personal and professional goals.

ecstopka@waketech.edu
919 – 532-5970



# 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.

Chef Attanas 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, Chef Attanas 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
  - Danielle Squirrel
  - Ashley Vann
  - 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 manager's certificate.
- **General Education Credits**
  - Can be transferred from another school or curriculum
  - ENG 111 and COM 120 or ENG 114 (take 2 of these)
  - MAT 110
  - PSY 118 or PSY 150
  - HUM 115

# Baking and Pastry Arts Degree

**Fall Start Date**

**FALL 1st 8 Weeks**

- CUL 110 Sanitation and Safety
- CUL 142 Fundamentals of Food
- CUL 160 Baking I

**FALL 2nd 8 Weeks**

- CUL 260 Baking II
- BPA 150 Artisan and Specialty Breads
- BPA 110 Baking Science

**SPRING 1st 8 Weeks**

- CUL 112/CUL 112A Nutrition for Food Service/Lab
- BPA 210 Cake Design and Decorating
- BPA 220 Confection Artistry

**SPRING 2nd 8 Weeks**

- BPA 130 European Cakes and Tortes
- BPA 120 Petits Fours and Pastries
- HRM 245 Human Resource Management

**FALL 1st 8 Weeks**

- BPA 230/BPA 230A Chocolate Artistry/Lab
- BPA 260 Pastry and Baking Marketing
- WBL 132 Work Based Learning

**FALL 2nd 8 Weeks**

- BPA 240 Plated Desserts
- BPA 250 Dessert and Bread Production
- WBL 132 Work Based Learning

**Take Any Semester**

- PSY 118 or PSY 150 MAT 110 HUM 115
- ENG 111 COM 120 or ENG 114
- Elective: BPA 212/212A Advanced Cake Decorating (1st 8week class, Spring only)

# 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
- Work-Based Learning: https://www.waketech.edu/programs-courses/credit/work-based-learning
- 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?

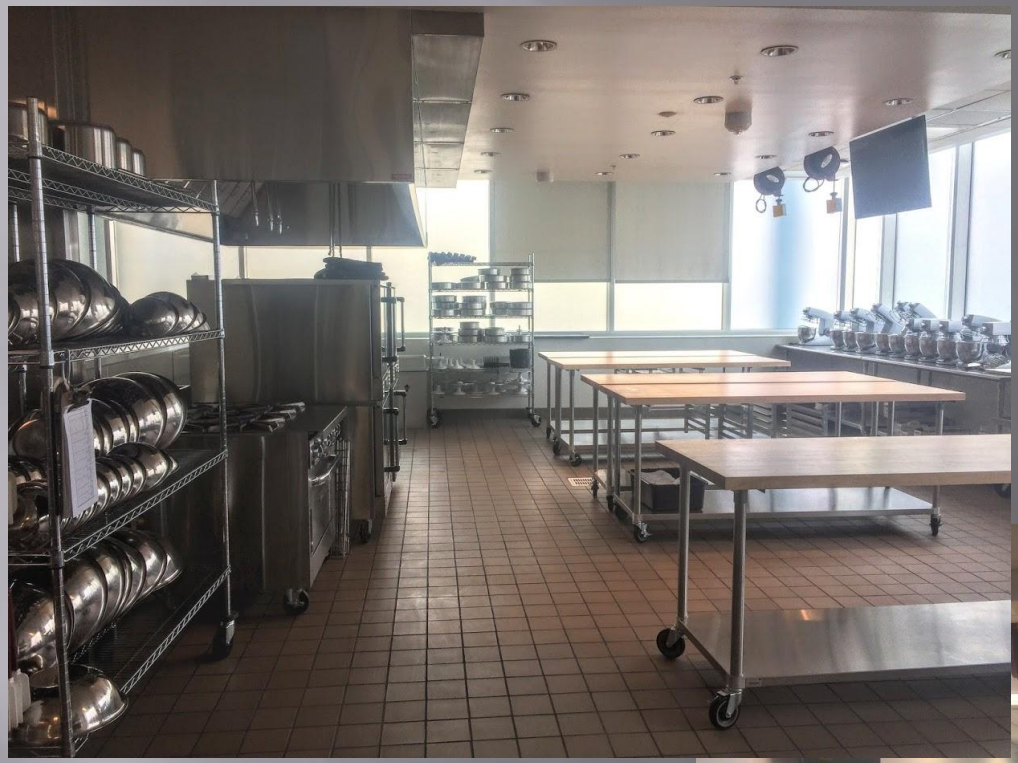
# Tour of the Kitchen

- Questions?
- Comments?
- How to contact us:
  - Aaron Stumb, Department Head for Culinary, Baking, and Hospitality Programs awstumb@waketech.edu 919-866-5992
  - Caralyn House, Baking Program Director, 919-532-5969, cmhouse@waketech.edu.
- Tour of Kitchen
- Culinary, Baking and Hospitality Website: https://www.waketech.edu/about-wake-tech/divisions/business-public-services-technologies/culinary-hospitality

# Baking Kitchen Photos









# Students and Chefs in Action






Latasia Wilson











