

BAKING AND PASTRY ARTS

Program Outline

Major:	BAKE
Length:	1 Year
Delivery:	2 Semesters
Credential:	Ontario College Certificate
Effective:	2017-2018
Location:	Barrie
Start:	Fall (Barrie)

Description

Begin your career as a baker or pastry chef! Through hands-on training, students will study traditional and contemporary baking methods, the basics of pastry, cake decorating and contemporary dessert plating. Through classroom lectures, students learn baking theory, nutrition, trade calculations, sanitation, food safety and business concepts to support skills used in the daily operation of a bakery. Using global industry trends, graduates are prepared to critically think, innovate, and to professionally apply business management skills for lifelong career success as a baking professional in all sectors of the food service industry or as entrepreneurs.

Career Opportunities

Graduates may find work locally, provincially, nationally and internationally as a pastry chef, bakery manager, or retail baker in a variety of settings, including fine dining restaurants, hotel pastry departments, baking suppliers, catering companies, and boutique pastry shop outlets. Graduates also find employment as business owners by combining the skills they have learned with their entrepreneurial spirit to start and operate a successful business.

Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

- identify the workings and the effects of ingredients on one another and predict how the end product will be affected;
- perform problem solving and troubleshoot recipes;
- perform basic techniques involved in the daily production of a bakery or pastry shop;
- recognize and produce both classical and modern baked goods;
- apply food safety principles and practices as identified by the local health unit;
- apply basic mathematical principles and recipe conversions, bakery formulations and percentages;
- practice skills used in the daily operation of a bakery, including cost controls, food cost, percentages, labour cost and inventory controls;
- apply basic entrepreneurial strategies when considering new business opportunities within the hospitality and tourism industry;
- utilize environmentally sustainable practices.

The Program Progression:

Fall Intake - Barrie

Sem 1 | Sem 2

Fall | Winter
2017 | 2018

Admission Requirements:

OSSD or equivalent with

- Grade 12 English (C or U)

Mature students, non-secondary school applicants (19 years or older), and home school applicants may also be considered for admission. Eligibility may be met by applicants who have taken equivalent courses, upgrading, completed their GED, and equivalency testing. For complete details refer to: www.georgiancollege.ca/admissions/policies-procedures/

Applicants who have taken courses from a recognized and accredited post-secondary institution and/or have relevant life/learning experience may also be considered for admission; refer to the Credit Transfer Centre website for details: www.georgiancollege.ca/admissions/credit-transfer/

Additional Information:

Students should be aware that various allergens, including nuts, dairy and shellfish, are routinely used in practical labs.

Graduation Requirements:

- 12 Mandatory Courses
- 2 Communications Courses
- 2 General Education Courses

Graduation Eligibility:

To graduate from this program, the passing weighted average for promotion through each semester, and to graduate is 60%. Additionally, a student must attain a minimum of 50% or a letter grade of P (Pass) or S (Satisfactory) in each course in each semester unless otherwise stated on the course outline.

Mandatory Courses

- BAKE1000 Baking Ingredients and Equipment Technology
- BAKE1001 Baker's Formulas and Bake Shop Management
- BAKE1002 Basic Baking Production
- BAKE1003 Basic Pastry Production
- BAKE1004 Baking Science and Food Safety
- BAKE1005 Nutrition and Business Practices
- BAKE1006 Advanced Baking Production
- BAKE1007 Advanced Pastry Production
- ENTR1002 Introduction to Entrepreneurship
- ENTR2003 Small Business Operations
- SANI1000 Basic Food Service Safety and Certification
- SANI1001 Advanced Food Service Safety and Certification

Communications Courses

To be selected at time of registration from the College list, as determined by testing.

General Education Courses

To be selected from College list

Course Descriptions:**BAKE1000 Baking Ingredients and Equipment Technology 28.0 Hours**

This course is an introduction to primary ingredients, bakery tools and equipment used in the bakeshop. Students learn to select ingredients based upon quality seasonality and cost as a prerequisite for high quality based goods. Emphasis is placed on learning to work with all ingredients properly throughout each phase of receiving, storage, handling, and preparation. The use of bakery tools and equipment is explored with a focus on safety practices to perform the basic administrative functions of professional bakers.

BAKE1001 Baker's Formulas and Bake Shop Management 28.0 Hours

A Baker, or Pastry Chef, needs to perform a number of fundamental calculations in order to have successful results and work efficiently. This course provides an introduction to trade terminology, standardized production formulas, basic numeracy calculation and bakers' percentage to support production methods and accurately cost out products to support practical application in other courses. Students gain detailed knowledge and practical skills in basic bakery administration.

BAKE1002 Basic Baking Production 84.0 Hours

In this practical course students experience how ingredients, techniques and processes impact results by making raised pastries, traditional breads and sweet dough products. Through demonstration and skill development exercises in the baking lab, students perform basic production principles in weighing ingredients, mixing doughs, preparing fillings, and glazing a variety of bakery products.

BAKE1003 Basic Pastry Production 84.0 Hours

In this practical course students examine the theoretical function of ingredients, various production methods and applied skills used by professional bakers. Through demonstration and skill development exercises in the baking lab, students work together to produce, bake, decorate and present a variety of cakes, pies, tarts and individual pastries found in present-day bake shops and pastry kitchens.

BAKE1004 Baking Science and Food Safety 28.0 Hours

In this course students continue the development of scientific principles at work in the bakeshop and will continue to explore how ingredients change when applying advanced baking techniques, methodologies and formulations. Other topics discussed include the prevention of food-borne illness through proper handling of potentially hazardous foods, Hazard Analysis Critical Control Points (HACCP) procedures, facility sanitation, and proposing corrective strategies for safe food handling when out in industry.

BAKE1005 Nutrition and Business Practices 28.0 Hours

Students explore the basic concepts of nutrition and best practices in packaging and storing merchandise. Students examine basic nutrients, food labeling, nutritional

labeling, current issues in nutrition, and the application of nutritional principles to menu development all aimed at promoting a business in the baking industry. Focus is given to understanding nutritional analysis of recipes, food allergies, food intolerances, and special dietary needs.

BAKE1006 Advanced Baking Production 84.0 Hours

This practical course focuses on advanced theory and technical methods used in the bakeshop, to a higher degree of refinement and presentation, for the production of high quality raised pastries, traditional breads and sweet dough products. Emphasis is placed on the repetition of skills and techniques when producing bakery items providing students the opportunity to refine their abilities and perfect their craft.

P- BAKE1002 Basic Baking Production

BAKE1007 Advanced Pastry Production 84.0 Hours

In this practical course students focus on the further development of the theoretical function of ingredients, various production methods and applied skills taught in the introductory baking course. Through demonstration and skill development exercises in the baking lab, students work together to produce, bake, decorate and present a variety of high quality, handcrafted desserts for retail, and commercial bakeries.

P- BAKE1003 Basic Pastry Production

ENTR1002 Introduction to Entrepreneurship 42.0 Hours

This course is designed to help students evaluate the business skills and commitment necessary to successfully operate an entrepreneurial venture and review the challenges and rewards of entrepreneurship. Students will learn about themselves, their decisions, and their goals to determine how entrepreneurship can play a role in their lives. Students will also be introduced to entrepreneurship from an economic perspective and the concepts of environmentally sustainable practices and social entrepreneurship.

ENTR2003 Small Business Operations 42.0 Hours

Developing a business plan, and securing the necessary financing for a new venture start-up, are keys to becoming an entrepreneur. However, it is equally important to understand how to successfully operate that enterprise on a day-to-day basis. This course will concentrate on operational issues, including; recruitment, selection, and training employees; computerized accounting; building and maintaining effective customer relationships; and delivery of the product/service. Students will have hands-on experience with accounting, POS, and CRM software programs.

SANI1000 Basic Food Service Safety and Certification 10.0 Hours

This course details foodservice sanitation and safety, emphasizing the role of foodservice personnel as users of safe, hygienic working practices in accordance with federal, provincial and municipal regulations. It is an online course designed to teach food handlers the basics of food safety in an engaging and interactive way.

SANI1001 Advanced Food Service Safety and Certification 10.0 Hours

This course will help you as a member of the management team to manage the food safety aspects of the day to day operations and reduce liability for your business. The information and recommendations used in the course are based on the Canadian Food Retail and Food Services Regulation and Code (FRFSRC), Health Canada and The Canadian Food Inspection Agency.

Course Description Legend

P = Prerequisite; C = Concurrent prerequisite; CO= Corequisite

Information contained in College documents respecting programs is correct at the time of publication. Academic content of programs and courses is revised on an ongoing basis to ensure relevance to changing educational objectives and employment market needs. The college reserves the right to add or delete programs, options, courses, timetables or campus locations subject to sufficient enrolment, and the availability of courses.