

# BAKING AND PASTRY ARTS

**Program:** BAKE

**Credential:** Ontario College Certificate

**Delivery:** Full-time

**Length:** 2 Semesters

**Duration:** 1 Year

**Effective:** Fall 2023

**Location:** 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:

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

## Program Progression

The following reflects the planned progression for full-time offerings of the program.

## Fall Intake

- Sem 1: Fall 2023
- Sem 2: Winter 2024

## 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/academic-regulations/](http://www.georgiancollege.ca/admissions/academic-regulations/) (<https://www.georgiancollege.ca/admissions/academic-regulations/>)

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 for Prior Learning website for details: [www.georgiancollege.ca/admissions/credit-transfer/](http://www.georgiancollege.ca/admissions/credit-transfer/) (<https://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 Program 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.

## Program Tracking

The following reflects the planned course sequence for full-time offerings of the Fall intake of the program. Where more than one intake is offered contact the program co-ordinator for the program tracking.

Semester 1		Hours
Program Courses		
BAKE 1000	Baking Ingredients and Equipment Technology	28
BAKE 1001	Baker's Formulas and Bake Shop Management	28
BAKE 1002	Basic Baking Production	84
BAKE 1003	Basic Pastry Production	84
ENTR 1002	Introduction to Entrepreneurship	42
SANI 1000	Basic Food Service Safety and Certification	10
Communications Course		
Select 1 course from the communications list during registration.		42
General Education Course		
Select 1 course from the general education list during registration.		42
<b>Hours</b>		<b>360</b>

## Semester 2

### Program Courses

BAKE 1004	Baking Science and Food Safety	28
BAKE 1005	Nutrition and Business Practices	28
BAKE 1006	Advanced Baking Production	84
BAKE 1007	Advanced Pastry Production	84
ENTR 2003	Small Business Operations	42
SANI 1001	Advanced Food Service Safety and Certification	10
Communications Course		
Select 1 course from the communications list during registration.		42
General Education Course		
Select 1 course from the general education list during registration.		42
<b>Hours</b>		<b>360</b>
<b>Total Hours</b>		<b>720</b>

## Graduation Window

Students unable to adhere to the program duration of one year (as stated above) may take a maximum of two years to complete their credential. After this time, students must be re-admitted into the program, and follow the curriculum in place at the time of re-admission.

**Disclaimer:** *The information in this document 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.*

*Program outlines may be subject to change in response to emerging situations, in order to facilitate student achievement of the learning outcomes required for graduation. Components such as courses, progression, coop work terms, placements, internships and other requirements may be delivered differently than published.*