BAKING AND PASTRY ARTS

Program: BAKE
Credential: Ontario College Certificate
Delivery: Full-time
Length: 2 Semesters
Duration: 1 Year
Effective: Fall 2020
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 2020
- Sem 2: Winter 2021

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/(http://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/(http://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.

<table>
<thead>
<tr>
<th>Semester 1</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Program Courses</td>
<td></td>
</tr>
<tr>
<td>BAKE 1000</td>
<td>Baking Ingredients and Equipment Technology</td>
</tr>
<tr>
<td>BAKE 1001</td>
<td>Baker’s Formulas and Bake Shop Management</td>
</tr>
<tr>
<td>BAKE 1002</td>
<td>Basic Baking Production</td>
</tr>
<tr>
<td>BAKE 1003</td>
<td>Basic Pastry Production</td>
</tr>
<tr>
<td>ENTR 1002</td>
<td>Introduction to Entrepreneurship</td>
</tr>
<tr>
<td>SANI 1000</td>
<td>Basic Food Service Safety and Certification</td>
</tr>
<tr>
<td>Communications Course</td>
<td></td>
</tr>
<tr>
<td>Select 1 course from the communications list during registration.</td>
<td>42</td>
</tr>
<tr>
<td>General Education Course</td>
<td></td>
</tr>
<tr>
<td>Select 1 course from the general education list during registration.</td>
<td>42</td>
</tr>
<tr>
<td>Hours</td>
<td>360</td>
</tr>
</tbody>
</table>
Semester 2
Program Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKE 1004</td>
<td>Baking Science and Food Safety</td>
<td>28</td>
</tr>
<tr>
<td>BAKE 1005</td>
<td>Nutrition and Business Practices</td>
<td>28</td>
</tr>
<tr>
<td>BAKE 1006</td>
<td>Advanced Baking Production</td>
<td>84</td>
</tr>
<tr>
<td>BAKE 1007</td>
<td>Advanced Pastry Production</td>
<td>84</td>
</tr>
<tr>
<td>ENTR 2003</td>
<td>Small Business Operations</td>
<td>42</td>
</tr>
<tr>
<td>SANI 1001</td>
<td>Advanced Food Service Safety and Certification</td>
<td>10</td>
</tr>
</tbody>
</table>

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

Hours 360

Total Hours 720

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.

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.