

## Trades & Applied Technology Programs

# Baking--Professional

### 10-month Entry-Level Certificate Program

**Fee Category: VII**

## The Program

This full-time program provides students with knowledge and experience in the production, science and art of baking in preparation for jobs in the professional baking industry -- retail and wholesale bakeries, supermarkets, restaurants, hotels, caterers, camps and other food-related businesses. Emphasis is placed on traditional baking methods as applied to modern Canadian and international trends.

The program takes place August to June, Monday to Friday, in a well-equipped commercial bakeshop at the Nanaimo campus. Classes run from 5 to 11 am, under conditions similar to an actual working bakery, with deadlines, retail and wholesale customers. A typical day consists of one hour of theory, and the remainder is devoted to practical, hands-on training. Good attendance is mandatory.

The year is divided into three terms, during which time students increase their levels of competencies in seven areas: (1) oven; (2) breads and buns; (3) sweetened/unsweetened yeasted and croissants; (4) quick breads and cookies; (5) cake decorating and finishing; (6) puff pastries and pies; (7) bakery management. Fancy pastries, and seasonal, festive and ethnic baking is also covered.

Upon successful completion of the program, students receive an entry-level certificate in professional baking.

***A free information session is usually held in February/March. Check with the Advising Centre for more details, 250-740-6410, or visit [viu.ca/infosessions](http://viu.ca/infosessions).***

## Apprenticeship Information

Graduates of this program may receive credit towards the technical portion of the first year of the Baker Apprenticeship program. In order to complete the apprenticeship and become a journeyman, graduates would return to VIU for 4 weeks per year in each of the next two years.

The Baker Apprenticeship program consists of 3 years of on-the-job experience combined with in-school technical training in order to become eligible to write the Interprovincial (Red Seal) examination for journeyman certification.

For more information on apprenticeship training, please visit the website at [www.itabc.ca](http://www.itabc.ca), contact the Industry Training Centre at 1-866-660-6011, or call VIU's Apprenticeship Coordinator at 250-740-6255. Visit VIU Trades and Applied Technology Apprenticeship page for more information and schedules.

## Career Opportunities

Upon successful completion of the program, many graduates have found employment in a commercial bakery, in retail outlets, supermarkets, department stores, hotels, lodges, bakery-related franchises, camps, and institutional or industry facilities.

## **Admission Requirements**

- Grade 12, or equivalent, or mature student status.
- Min. 17 years of age.
- Successful completion of assessment testing.
- Submission of copy of Foodsafe Level I certificate.
- Interview may be required.
- Personal profile.
- See also Trades general admission requirements.

**Apply for Admission Online or Print Application Form**

### ***Recommendation for Admission***

- High school career food preparation courses.
- Food industry experience.

## **Start Date and Application Deadline**

The program starts in September, and applications are accepted from November 15 to March 31. Assessment test results and all documentation must be submitted by April 15. Applications received after March 31 will be considered late and will be processed as space permits.

## **Special Expenses**

Students are required to purchase textbooks, baking kit, and uniform; total cost is approximately \$165.

*All fees and costs are subject to change without prior notice.*

## **Program Outline**

- BAKE 110T (Ovens/Baking)
- BAKE 112T (Unsweetened Yeast Doughs)
- BAKE 114T (Sweet Yeast Doughs and Croissants)
- BAKE 116T (Quickbreads, Cookies and Bars)
- BAKE 118T (Pie and Puff- Pastry)
- BAKE 120T (Fancy Pastry)
- BAKE 122T (Bakery Production Manager)

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