

## Trades & Applied Technology Programs

# Professional Baking and Pastry Arts

- **10-month Entry-Level Certificate program (28 credits)**
- **Program Fees: Domestic Students, International Students**
- **Apply for Entry Level program: Forms and Information**
- **Apprenticeship Registration: call (250) 740-6255**

## The Program

The Culinary Institute of Vancouver Island (CIVI) at VIU provides students with a Certificate in Professional Baking and Pastry Arts giving them the leading edge to advancement and progression in the baking and pastry profession. This full-time program provides baking and pastry arts students with knowledge and experience in the science and production of bakery items baked in both commercial ovens and our wood burning brick oven. Emphasis is placed on traditional and artisan baking methods as applied to modern Canadian and international trends. The pastry arts component of the program also provides the fundamental skills needed in pastry training from cake decoration, including wedding and special occasion cakes, to desserts, chocolate and sugar work. Culinary Institute of Vancouver Island baking and pastry arts students are ready for employment in the professional baking and pastry industry -- patisserie shops, hotels, retail and wholesale bakeries, supermarkets, restaurants, caterers, camps and other food-related businesses.

The program takes place September to June, Monday to Friday, in our bakery at VIU's Nanaimo campus. Our wood fired brick oven is unique to our facility providing students with training in traditional hearth oven baking. Classes run from 5 to 11 am, under conditions similar to an actual 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. Time is scheduled for competitions, shows and off campus visits. Guest bakers, chefs and business owners are often scheduled to partake in the students learning schedules. 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 the Vancouver Island University certificate in Professional Baking and Pastry Arts as well as credit for their 1<sup>st</sup> year Bakers Apprentice technical training.

***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).***

## Further 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 journey person 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's Trades and Applied Technology Apprenticeship page for more information and schedules.

## Career Opportunities

Upon successful completion of the program, Culinary Institute of Vancouver Island baking and pastry arts students are ready for employment in the professional baking and pastry industry -- patisserie shops, hotels, retail and wholesale bakeries, supermarkets, restaurants, caterers, camps and other bakery related franchises hire our graduates both in Canada and internationally.

## Admission Requirements

- Grade 12, or equivalent, or mature student status.
- Minimum 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.

### *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. Late applications will be considered depending on availability of space.

## Program Outline

<b>Professional Baking and Pastry Arts</b>
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)