

## **Trades & Applied Technology Programs**

# **Professional Baking and Pastry Arts**

- **10-Month Entry-Level Certificate Program (28 credits)**
- **Offered at the Nanaimo campus**
- **Program Fees: Domestic Students, International Students**
- **Apply for Entry Level program**
- **Apprenticeship Registration: call 1-888-920-2221 local 6112**

## **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 from late August to June, Monday to Friday, in our bakery at VIU's Nanaimo campus. Yeast baking classes run from 6 am to 12 pm, Monday to Friday. Pastry classes run from 10 am to 4 pm Monday to Friday. Students alternate between the yeast baking and pastry courses, switching between the courses every few weeks. Both programs operate under conditions similar to an actual bakery, with deadlines, retail and wholesale customers. A typical day consists of 1.5 hours of theory, with the remainder being 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. Our wood fired brick oven is unique to our facility providing students with training in traditional hearth oven baking. Good attendance is mandatory.

The year is divided into several terms, during which time students increase their levels of competency in ten areas: (1) ovens; (2) breads and buns; (3) sweetened/unsweetened yeasted and croissants; (4) quick breads and cookies; (5) cake baking, finishing and decorating; (6) puff pastries and pies; (7) bakery management; (8) chocolate and sugar work; (9) wood-fired oven and gluten free baking; and (10) fancy pastries. Seasonal, festive and ethnic baking are also covered. Students may have the opportunity to go on work experience.

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 first year Baker Apprentice technical training.

## **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

journeyperson, 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 journeyperson-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 Tanya Reiber at Vancouver Island University toll-free at 1-888-920-2221 local 6112. 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. The Interprovincial Standards Red Seal Program has information about careers and industry standards in baking and pastry.

## **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.

### ***Notes on Admission***

- Enrolment in this program is limited. Students who meet or exceed the minimum admission requirements may not necessarily be admitted to the program.
- Must have the ability to stand for 4 hours at a time, and must be capable of lifting 20 kg/44 lbs as per industry standard.

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

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

## **Start Date and Application Deadline**

The program starts in August and applications are accepted between October 3 and March 31. Assessment test results and all documentation must be submitted by April 15. For further information regarding late applications and program contacts check the Program Availability List.

## **Program Outline**

<b>Professional Baking and Pastry Arts</b>
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BAKE 122T - (Bakery Professional Capstone Module)
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BAKE 124T - (Pastry 1 Basic)
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BAKE 126T - (Pastry 2 Advanced)
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BAKE 128T - (Yeasted 1 Basic)
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BAKE 129T - (Yeasted 2 Advanced)
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