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Trades and Applied Technology Programs

Baking and Pastry Arts Management

Location Offered:

Nanaimo

Credential:

Diploma

Program Length:

2 Years

The Program

The Baking and Pastry Arts Diploma (BPAM) program at Vancouver Island University provides students with a Diploma in bakery training and management skills, giving graduates a leading edge for advancement in the baking profession. Upon entering the program, baking students will be given an Industry Training Authority Trade Worker Identification Number. They will gain technical training credit while accruing work-based training hours by participating in two ten-week paid cooperative work placements. Upon completion of the diploma program, students can register as apprentices with an employer sponsor and continue to progress towards their ITA Baker Certificate of Qualification and Red Seal endorsement. The BPAM program prepares students for careers in baking, baking management, and entrepreneurship. This full-time, cohort program provides rigorous hands-on technical baking training combined with theoretical management courses. Utilizing current baking trends and the most up-to-date curriculum, the BPAM program develops a student's technical baking skills, as well as skills in leadership, communication, human resources, business planning, and financial management to satisfy industry demands for well-rounded, highly employable graduates.

Students in the first year Baking and Pastry Arts Diploma program learn basic and advanced techniques in yeasted products, pastry, sugar, chocolate, and wedding cakes. Students also learn to bake in our wood-fired brick oven. The first year culminates in a ten-week paid co-operative work placement. The second year is designed to teach baking students the advanced skills they will need for a management position in the baking industry. It is delivered over two semesters, followed by a 10-week paid co-operative work placement. Students will take two advanced pastry courses, learn basic culinary techniques, plan and open a pop-up bakery, and take several management courses through VIU's Department of Hospitality Management. Completion of VIU's BPAM diploma provides students with advanced credit when applying to the VIU Bachelor of Hospitality Management degree.

BPAM graduates receive a number of credentials including:

- Vancouver Island University Diploma in Baking and Pastry Arts Management
- Vancouver Island Certificate in Baking and Pastry Arts
- Credit for Baker Levels 1 and 2 Technical training
- 1500 hours of ITA recognized work-based training hours towards a Baker Red Seal qualification

Program Outline

Year 1 - Fall Semester	Credits
BAKE 120 - (Preparation for Bake Certificate Co-op)	1
BAKE 124T - (Pastry 1 Basic)	6.86
BAKE 128T - (Yeast 1 Basic)	6.86
Total Credits	14.72

Year 1 - Spring Semester	Credits
BAKE 122T - (Bakery Professional Capstone Module)	4.48
BAKE 126T - (Pastry 2 Advanced)	4.9
BAKE 129T - (Yeast 2 Advanced)	4.9
Total Credits	14.28

Year 1 - Intersession	Credits
BAKE 130 - (Bake Certificate Co-op)	9
Total Credits	9

Year 2 - Fall Semester	Credits
BAKE 220 - (Preparation for Bake Diploma Co-op)	1
BAKE 224T - (Introduction to Culinary)	2
BAKE 226T - (Advanced Pastry Part 1)	3
HOSP 180 - (Principles of Services Management)	3
HOSP 185 - (Leadership Skills for Hospitality Professionals)	3
HOSP 215 - (Principles of Services Marketing)	3
Total Credits	15

Year 2 - Spring Semester	Credits
BAKE 228T - (Advanced Pastry Part 2)	3
ENGL 115 - (University Writing and Research)	3
HOSP 120 - (Accounting Principles)	3
HOSP 242 - (Designing a Baking Business)	3
MGMT 293 - (Human Resource Management)	3
Total Credits	15

Year 2 - Intersession	Credits
BAKE 230 - (Bake Diploma Co-op)	9
Total Credits	9

Admission Requirements

Year 1 Admission Requirements

- General trades admission requirements for VIU apply.
- English 12 with a minimum "C+" grade or equivalent.

- A minimum “C+” grade in Foundations of Mathematics and Pre-Calculus 10 or Workplace Mathematics 10 or equivalent.
- Successful completion of assessment testing.
- Submission of copy of Foodsafe Level I certificate.
- Interview with department chair.
- Personal Profile.

Year 2 Admission Requirements

- General trades admission requirements for VIU apply.
- Successful completion of VIU’s Baking and Pastry Arts Certificate program or equivalent.
- English 12 with a minimum "C+" grade or equivalent.
- A minimum “C+” grade in Foundations of Mathematics and Pre-Calculus 10 or Workplace Mathematics 10 or equivalent.
- Submission of copy of Foodsafe Level I certificate.
- Interview with department chair.
- Personal Profile.

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.
- Graduates of a recognized Baking and Pastry Arts Certificate program from another institution may apply for Year 2 entry.
- Applicants entering Year 2 must meet the VIU Baking and Pastry Arts Certificate requirement of 10 weeks of work experience. This can be done by submitting an equivalent number (300) of ITA recognized work-based training hours for Prior Learning Assessment or by taking BAKE 130 and BAKE 230 prior to completing the program.
- Must have the ability to stand for four hours at a time. Must be capable of lifting 20 kg/44 lbs as per industry standard.

Program Regulations

All courses labelled “T” (trades courses) have a mandatory attendance component. Contact the department chair for more details.

Bridging into the Hospitality Management Degree

Graduates of VIU's Baking and Pastry Arts Management Diploma are eligible to apply for entrance into VIU's Bachelor of Hospitality Management degree which includes a bridging semester. Combining a degree with a Baking and Pastry Arts Management Diploma and a baker's (TQ or Trade qualification) Red Seal credential enhances the degree graduate's career opportunities. The degree graduate will have enhanced career opportunities in the food and beverage industry, including Executive Pastry Chef, Food and Beverage senior management, and regional and global positions in the accommodation sector and the baking industry.

Career Opportunities

Graduates of the Baking and Pastry Arts Management Diploma can pursue entrepreneurship and employment opportunities in the following areas:

- Small business development (bakeries, pastry shops, bakery cafes, chocolate shops);
- Micro-business development in the gig economy (pop-up bakeries, cake decorating businesses);
- Supplying quality baked goods to hotels, resorts, in-store bakeries, cruise ships;
- Managing businesses that provide quality baked goods; and
- Working in tourism and hospitality businesses as bakers, pastry chefs, cake decorators, chocolatiers.

Graduates of the Baking and Pastry Arts Management Diploma can transfer into the third year of the Bachelor of Hospitality Management program after completing a bridging semester.

Graduates of the Baking and Pastry Arts Management Diploma can enroll in Level 3 Technical Training in Baking and, after obtaining the required number of practical hours, write their Baker Red Seal exam.

Start Date and Application Deadline

The program starts in September. Applications for admission are accepted on an ongoing basis.

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