

Baker

This program provides practical training with supporting theory to enable the successful students to find and maintain employment as a baker's helper or to become bakers in small bakeries, hotels, restaurants or other such establishments. It is also the intent to familiarize the student with the opportunities and working conditions in the baking industry.

The program consists of lectures and demonstrations combined with practical experience in an operational kitchen and dining area. DVD's, online instructional videos and in class PowerPoint presentations will constitute a major part of classroom instruction.

OBJECTIVES

1. To teach the proper techniques of sanitation and hygiene.
2. To teach proper skills to develop a high degree of proficiency in the basic skills of the trade.
3. To help students develop desirable attitudes and good work habits.
4. To develop a sense of pride in being a member of the food industry.

ENTRANCE REQUIREMENTS

Comprehensive Arts and Science Certificate (College Transition program)

OR

High School Graduation

OR

Grade XI Certificate (Public Examinations or equivalent),

OR

Adult Basic Education (Level III) Graduation,

OR

Adult Basic Education (Level III) Graduation with General College Profile (or Business Related College Profile or Degree and Technical Profile). It is strongly recommended that courses include the following:

1. Mathematics MA3107A, MA3107B, MA3107C

2. Science 3101, 3102, 3103

OR

Persons 19 years of age or older who do not meet the educational prerequisite for this program may be considered on an individual basis under the Mature Student Clause.

CERTIFICATE

- One year
- Start date varies
- Bay St. George Campus

COURSES

| CODE | TITLE | Hrs |
|--------|---|-----|
| TS1510 | Occupational Health and Safety | 6 |
| TS1520 | WHMIS | 6 |
| TS1530 | Standard First Aid | 14 |
| CK1100 | Kitchen Safety | 10 |
| CK1105 | Hygiene and Sanitation | 10 |
| CK1115 | Kitchen Tools and Equipment | 10 |
| CK1120 | Weights and Measures | 10 |
| CK1125 | Basic Cooking Methods and Principles | 10 |
| CK1130 | Receiving and Storage | 10 |
| CK1230 | Baking Ingredients and Convenience Products | 10 |
| CK1235 | Yeast Products | 10 |
| CK1240 | Dessert Pies, Fillings and Toppings | 15 |
| CK1245 | Quick Breads | 10 |
| CK1250 | Basic Cakes, Icings and Meringues | 10 |
| CK1251 | Specialty Icings and Meringues | 10 |
| CK1252 | Specialty Cakes | 20 |
| CK1255 | Cookies and Squares | 20 |
| CK1260 | Pastries | 15 |
| CK1270 | Desserts | 30 |
| CK1870 | Specialty Cakes | 60 |
| CK1880 | Specialty Pastries and Fillings | 60 |
| CK1890 | Specialty Cookies, Squares and Quick Breads | 60 |
| CK1900 | Specialty Yeast Raised Products | 60 |
| CK1910 | Specialty Cold Desserts | 60 |
| CK1920 | Specialty Hot Desserts | 60 |
| CM2150 | Workplace Communications | 45 |
| OT1130 | Workplace Exposure | 60 |
| MA1060 | Basic Math | 60 |
| MC1050 | Introduction to Computers | 30 |
| MR1220 | Customer Service | 30 |
| SD1700 | Workplace Skills | 30 |
| SD1710 | Job Search Techniques | 15 |
| SD1720 | Entrepreneurial Awareness | 15 |
| SP2330 | Quality Assurance /Quality Control | 30 |

