

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

INDUSTRIAL TRADES

Baker

The Baker program offers training in how to prepare and bake breads, cakes, cookies, pastries, pies and other baked goods. Some of the duties include: weigh, measure and mix ingredients according to recipes and special customer instructions, cut and form dough, prepare fillings, use ovens to bake products, decorate baked goods and purchase, stock and rotate ingredients and supplies and ensure public health standards are met. The work environment is normally clean, well ventilated and lighted. Depending on the business, your day could start and end early. Good health, physical stamina and manual dexterity are assets that will help you in this profession.

OUTCOMES

1. Demonstrate safe work practices and personal protection.
2. Participate in menu planning.
3. Maintain sanitary standards.
4. Participate in production procedures.
5. Assemble and finish bakery products.

ENTRANCE REQUIREMENTS

Eligibility for admission requires the applicant to meet one of the following academic criteria:

1. High School

High School Graduation

2. Comprehensive Arts and Science (CAS) Transition

Comprehensive Arts and Science (Transition) Certificate

3. Adult Basic Education

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:

- i. Mathematics MA3107A, MA3107B, MA3107C
- ii. Science 3101, 3102, 3103

4. Mature Student Status

Applicants who do not meet the educational prerequisites, are 19 years of age or older and have been out of school for at least one year, may be considered on an individual basis under the Mature Student Clause.

EMPLOYMENT OPPORTUNITIES

You may find employment as a Baker in a specialty shop, hotel, restaurant, bakery manufacturing company.

