

Do you have a passion for creating sensational desserts, pastries and baked goods? If so this program is for you! This program is designed for students that have an interest in the Baking or Pastry Arts Profession. Here is the chance to learn the tricks of the trade to create your own delectable masterpieces. The Pastry and Baking trade has become one of the most diversified and televised industries, making Bakers and Pastry Chefs in high demand throughout the food service sector.

The Baking & Pastry Arts program is designed to prepare students to enter the labour force with a general understanding and knowledge of ingredients, products and techniques. Balancing theory and hands-on practice, this program gives students the understanding, fundamental skills, and attitudes needed to progress and develop in a successful baking career. Students prepare a variety of desserts, pastries and breads including doughnuts, fritters, cookies, pies, mousses, soufflés and frozen desserts.

Baking & Pastry Arts program graduates may find careers such as an entry level baker in a variety of occupations including cake decorating, commercial baking, artisan baking, confectionary, and chocolatier, etc. Related careers include, but are not limited to areas such as food science and research, nutritionist, dietician, hospitality management, bakery owner, baking teacher, and food stylist.

Baking & Pastry courses include:

Section 1

- 8324 Intro Baking & Pastry Arts 20S
- 8338 Quick Breads, Cookies, Doughnuts, Pies 30S
- 8339 Yeast Dough Products 30S
- 8359 Tarts & Special Pastries 40S

Section 2

- 8358 Cakes, Fillings, Icings and Decoration 30S
- 8374 Modern & Classic Desserts & Plating 40S
- 8375 Advanced Bread Products 40S
- 8998 Advanced Baking & Pastries 40S