Area of Interest: Hospitality, Tourism and Wellness

Baking and Pastry Arts

Ontario College Certificate  Academic Year: 2019/2020
1 Year  Program Code: 1201X01FWO
Ottawa Campus

Our Program

Explore professional techniques to inspire and refine your baking artistry.

Using a combination of applied learning and theory, this one-year Baking and Pastry Arts Ontario College Certificate program gives you a strong foundation in baking and pastry arts. Gain hands-on experience in baking, cake decorating and shop management in our industry-standard baking and pastry labs - learning from professional chefs.

As a student, you get to show your creative side in the labs. You learn essential techniques such as mixing dough, weighing ingredients, preparing batters and icings, and cake decorating. To expand your job options, you learn skills related to the daily operation of a bakery, such as inventory control and food cost percentages. You also have the exciting opportunity to experience food and culture abroad in Italy, if you choose to participate in the annual culinary trip.

At the end of the program, you apply your skills and knowledge in the real world with a 40-hour field industry placement. You also participate in a variety of events and baking competitions within the community so that upon graduation, you have career-ready skills and relevant industry contacts.

You may find jobs as a baker or pastry chef in commercial or in-store bakeries, restaurants, catering companies or hotels. You also have the option to open your own bakery or patisserie.

SUCCESS FACTORS

This program is well-suited for students who:

• Enjoy a hands-on approach to learning about the baking industry.
• Have a creative flair.
• Enjoy working with others as part of a team.

Employment

Graduates may qualify for employment as bakers, pastry chefs or research assistants in food manufacturing. Employment settings may include commercial bakeries, catering companies, in-store bakeries, restaurants, hotels and resorts. Some graduates pursue self-employment opportunities.

Learning Outcomes

The graduate has reliably demonstrated the ability to:

• Identify the workings and the effects of ingredients on one another and predict how the end product will be affected.
• Perform problem solving and troubleshoot recipes.
• Perform basic techniques involved in the daily production of a bakery or pastry shop.
• Recognize and produce both classical and modern baked goods.
• Apply food safety principles and practices as identified by the local health unit.
• Apply basic mathematical principles and recipe conversions, bakery formulations and percentages.
• Practice skills used in the daily operation of a bakery, including cost controls, food cost, percentages, labour cost and inventory controls.
• Identify and apply discipline-specific practices that contribute to the local and global community through social responsibility, economic commitment and environmental stewardship.

Program of Study

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<th>Courses</th>
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<td>ENL1813H</td>
<td>Communications I</td>
<td>42.0</td>
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<tr>
<td>FOD2144</td>
<td>Baking I - Theory</td>
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<td>FLD0095</td>
<td>Field Placement - Baking and Pastry Arts I</td>
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<tr>
<td>FOD2151</td>
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<td>FOD2156</td>
<td>Cake Decorating Techniques</td>
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<tr>
<td>HOS2153</td>
<td>Shop Management and Entrepreneurship I</td>
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Fees for the 2019/2020 Academic Year

Tuition and related ancillary fees for this program can be viewed by using the Tuition and Fees Estimator tool at https://www.algonquincollege.com/fee-estimator.

Further information on fees can be found by visiting the Registrar’s Office site at https://www.algonquincollege.com/ro.

Fees are subject to change.

Additional program related expenses include:

The tuition fees listed above cover the cost of required footwear, uniform and toolkit provided to each student at the start of the program. Books may cost an additional amount, approximately $100.

It is recommended that students enrol in a St. John Ambulance First Aid course. The fee is approximately $150.

Admission Requirements for the 2020/2021 Academic Year

College Eligibility

• Ontario Secondary School Diploma (OSSD) or equivalent. Applicants with an OSSD showing senior English and/or Mathematics courses at the Basic Level, or with Workplace or Open courses, will be tested to determine their eligibility for admission; OR
• Academic and Career Entrance (ACE) certificate; OR
• General Educational Development (GED) certificate; OR
• Mature Student status (19 years of age or older and without a high school diploma at the start of the program). Eligibility may be determined by academic achievement testing for which a fee of $50 (subject to change) will be charged.

Program Eligibility

• English, Grade 12 (ENG4C or equivalent).

• International applicants must provide proof of the subject specific requirements noted above along with proof of either: (IELTS / TOEFL) IELTS-International English Language Testing Service (Academic) Overall band of 6.0 with a minimum of 5.5 in each band; OR TOEFL-Internet-based (iBT)-overall 80, with a minimum of 20 in each component: Reading 20; Listening 20; Speaking 20; Writing 20.

• Applicants with international transcripts must provide proof of the subject specific requirements noted above and may be required to provide proof of language proficiency.

Should the number of qualified applicants exceed the number of available places, applicants are selected on the basis of their proficiency in English.

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Application Information

BAKING AND PASTRY ARTS
Program Code 1201X01FWO

Applications to full-time day programs must be submitted with official transcripts showing completion of the academic admission requirements through:

ontariocolleges.ca
60 Corporate Court
Guelph, Ontario N1G 5J3
1-888-892-2228

Students currently enrolled in an Ontario secondary school should notify their Guidance Office prior to their online application at http://www.ontariocolleges.ca/.
Applications for Fall Term and Winter Term admission received by February 1 will be given equal consideration. Applications received after February 1 will be processed on a first-come, first-served basis as long as places are available.

International applicants please visit this link for application process information: https://algonquincollege.force.com/myACint/.

For further information on the admissions process, contact:

Registrar`s Office
Algonquin College
1385 Woodroffe Ave
Ottawa, ON K2G 1V8
Telephone: 613-727-0002
Toll-free: 1-800-565-4723
TTY: 613-727-7766
Fax: 613-727-7632
Email: mailto:AskUs@algonquincollege.com

Additional Information

Programs at Algonquin College are Bring Your Own Device (BYOD). To see the BYOD requirements for your program, please visit: https://www7.algonquincollege.com/byod/.

Note: Students who have prior work experience may apply for field placement exemptions if suitable documentation is provided.

For more information, please contact Harsh Singh, Program Coordinator at (613)727-4723 ext. 6423 or mailto:singhh@algonquincollege.com.

Course Descriptions

**ENL1813H Communications I**

Communication remains an essential skill sought by employers, regardless of discipline or field of study. Using a practical, vocation-oriented approach, students focus on meeting the requirements of effective communication. Through a combination of lectures, exercises, and independent learning, students practise writing, speaking, reading, listening, locating and documenting information, and using technology to communicate professionally. Students develop and strengthen communication skills that contribute to success in both educational and workplace environments.

Prerequisite(s): none
Corerequisite(s):none

**FLD0095 Field Placement - Baking and Pastry Arts I**

Real-world practical experience allows baking professionals to further develop and refine their skills. Students benefit from opportunities to apply their knowledge in a workplace setting and may fulfill their work placement hours by volunteering or working for the host facility. Students attain entry-level positions that involve a variety of activities allowing application of principles and concepts developed during previous study. Students returning from Field Placement I bring additional practical considerations to subsequent study.

Prerequisite(s): none
Corerequisite(s):none

**FOD2144 Baking I - Theory**

Students acquire essential, practical knowledge to produce commercial bakery products. Students review major baking ingredients and their composition, flour milling, fermentation principles, trade terminology, and bakery-production principles and methods.

Prerequisite(s): none
Corerequisite(s):none
FOD2146 Baking Practical I

Students develop essential, practical skills to produce basic commercial bakery products. Students review basic production principles and gain confidence in weighing ingredients, mixing doughs, and preparing batters, fillings and icings. Students prepare, bake and finish specific breads, rolls, buns, tarts, pies, puff pastries, muffins, tea biscuits, cookies, coffee cakes and Danish pastries.

Prerequisite(s): none
Corequisite(s): none

FOD2151 Baking II - Theory

Students acquire detailed practical knowledge required of professional bakers. Students gain required knowledge by reviewing major baking ingredients and their functions, such as fermentation and yeast-raised doughs, dough and batter mixing, baking, bakery terminology, and production of breads, pastries, cakes, desserts, fillings and icings.

Prerequisite(s): FOD2144
Corequisite(s): none

FOD2156 Cake Decorating Techniques

Students decorate special-occasion cakes and a three-tier wedding cake, learn to make and use rolled fondant, cake-writing skills, pipe flowers, and identify and use equipment and labour-saving devices.

Prerequisite(s): none
Corequisite(s): none

FOD2166 Baking Practical II

Students acquire comprehensive, practical skills required of professional bakers. Students review baking principles and gain confidence in selecting, weighing and mixing ingredients to formulation instructions. Students prepare, bake and finish foam cakes, pound cakes, pastries, petit fours, special occasion cakes, specialty breads, rolls, sponge dough products, puddings, and cream and choux paste desserts.

Prerequisite(s): FOD2146
Corequisite(s): none

HOS2143 Shop Management and Sanitation

Students develop an understanding of formula costing; metric and imperial systems; bakery formulation; formula yield conversion, formula balance, tools, equipment and trade-related calculations through study and practical sessions. Basic administrative functions of professional bakers are performed. Students study the sanitation code and Public Health Act ensuring that they are able to operate according to government regulations. Students write the test for the Sanitation/Food handling certificate.

Prerequisite(s): none
Corequisite(s): none

HOS2153 Shop Management and Entrepreneurship I

Students are introduced to basic concepts related to entrepreneurship. Students gain detailed knowledge and practical skills in basic bakery administration, ingredient and material selection; purchasing, receiving, storage, and issuing; stock control; security and rotation; ingredients and materials. Students also learn to design, structure and plan a bakery; to control the cost of products; eliminate waste; take stock and inventory; cost inventory; standardize formulas; develop formulas for new products; specific gravity conversions and inspect incoming goods.
HOS2288 The Dinner Party

Table manners are as unique to a culture as the foods they eat - how people eat varies widely from country to country. Participants in this course explore the culture and customs of international dining practices. Through investigation, discussion and reflection, participants have the opportunity to raise their own and each other's awareness and sensitivity to different cultural behaviours and customs. Over scheduled lunches and dinners, participants consider the influence of culture, society, religion, geography and history on dining practices around the world.

Prerequisite(s): none
Corerequisite(s): none