Area of Interest: Hospitality, Tourism and Wellness

Baking and Pastry Arts Management

Ontario College Diploma  Academic Year: 2020/2021
2 Years  Program Code: 1207X01FWO
Ottawa Campus

Our Program

Transform your passion for baking into a profession.

The two-year Baking and Pastry Arts Management Ontario College Diploma program gives you specialty skills and management expertise, preparing you for a career in the baking and pastry arts industry.

Gain hands-on experience under the direction of our professional chefs in industry-standard baking and pastry labs. In the first year, focus on building a strong foundation of essential baking skills. In the second year, acquire a combination of advanced patisserie training and management skills for job advancement or business ownership.

Unleash your creativity while learning many advanced skills such as:

- chocolate work
- blown, pulled and cast sugar pieces
- special occasion and wedding cakes
- artisan breads
- plated desserts
- gum paste and almond paste figurines

Gain knowledge and skills related to business planning, sales and cost forecasting, marketing and capital costs. Learn how to thrive in the daily operation of a professional bakery. Plan and compile a business plan that is then presented to a guest judging panel. You also have the exciting opportunity to experience food and culture abroad in Italy, if you choose to participate in the annual culinary trip.

Throughout the program, you receive real-world experience with 120 hours of field 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.

Graduates from this program can take their career into many specialized areas of the industry. You may find employment as a:

- baker
- pastry chef
- confectioner
- chocolatier
- research assistant in food manufacturing
- bakery manager in commercial or artisan bakeries
- restaurant and catering company employee
• bakery/patisserie owner

SUCCESS FACTORS
This program is well-suited for students who:
• Have a passion for creating pastries and baking.
• Possess strong problem-solving and analytical skills.
• Are artistic and creative.
• Perform well both individually and in a team environment.
• Are precise and attentive to detail.
• Work well with challenging timelines and working under pressure.

Employment
Graduates may find employment as bakers, pastry chefs, sugar patissiers, chocolatiers, research assistants in food manufacturing, managers in the baking industry or pursue self-employment.

Learning Outcomes
The graduate has reliably demonstrated the ability to:
• Plan, prepare and present a variety of bakery, pastry and confectionery products to meet the diverse needs of food service environments.
• Produce and present a variety of bakery, pastry and confectionery related products consistent with emerging trends in the industry.
• Apply fundamental nutritional principles to meet industry standards.
• Support the management, operations and the responsible use of pastry, baking and confectionery resources.
• Integrate effective business practices to manage pastry, baking and confectionery operations.
• Develop and use strategies to enhance practical skills, knowledge, leadership and management practices.
• Perform equipment maintenance, sanitation and food safety practices to provide for a healthy, safe and well-maintained work environment.
• Perform work professionally, independently and collaboratively in a baking, pastry and/or confectionery environment.
• Produce financial and business related documents using information technology.
• 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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<tr>
<th>Level: 01</th>
<th>Courses</th>
<th>Hours</th>
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<tr>
<td>ENL1813H</td>
<td>Communications I</td>
<td>42.0</td>
</tr>
<tr>
<td>FOD2140</td>
<td>Introduction to Culinary</td>
<td>28.0</td>
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<tr>
<td>FOD2144</td>
<td>Baking I - Theory</td>
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<td>HOS2143</td>
<td>Shop Management and Sanitation</td>
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<td>HOS2288</td>
<td>The Dinner Party</td>
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<td>FOD2129</td>
<td>Nutrition and Food Preparation</td>
<td>28.0</td>
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<tr>
<td>FOD2148</td>
<td>Sugar Techniques and Artistry</td>
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<td>FOD2149</td>
<td>Chocolate Techniques and Artistry</td>
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<td>FOD2158</td>
<td>Baking for Special Diets</td>
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<td>FOD2159</td>
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<td>FOD2232</td>
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<td>FOD2253</td>
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**Fees for the 2020/2021 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](https://www.algonquincollege.com/fee-estimator).

Further information on fees can be found by visiting the Registrar’s Office website at [https://www.algonquincollege.com/ro](https://www.algonquincollege.com/ro).

Fees are subject to change.

Additional program related expenses include:
Costs relating to required uniform, shoes, tools and equipment are included in tuition.

**Admission Requirements for the 2021/2022 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
Program Eligibility

- English, Grade 12 (ENG4C or equivalent).

- Applicants with international transcripts must provide proof of the subject specific requirements noted above and may be required to provide proof of language proficiency. Domestic applicants with international transcripts must be evaluated through the International Credential Assessment Service of Canada (ICAS) or World Education Services (WES).

- 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.

NOTE: Applicants are encouraged to acquire basic computer skills such as keyboard proficiency prior to the start of the program.

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

Admission Requirements for 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 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.

NOTE: Applicants are encouraged to acquire basic computer skills such as keyboard proficiency prior to the start of the program.

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

Application Information

BAKING AND PASTRY ARTS MANAGEMENT
Program Code 1207X01FWO

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

ontariocolleges.ca
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://https://www7.algonquincollege.com/byod/.

It is recommended that students enrol in a St. John Ambulance First Aid course. The fee is approximately $70.

Students who have verifiable prior work experience may apply for field placement exemptions.

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

ENL1823H Communications II

Employers emphasize the need for communication skills that are effective in challenging workplace situations. Using a practical, vocational approach, students refine their writing skills, practise effective verbal communication, apply sound research skills and develop teamwork strategies in order to prepare a competitive package for the job search and interview process, to communicate negative news and persuasive messages using the indirect pattern, to create organized documents supported by research and to present clear oral messages targeted to specific audiences. A combination of lectures, exercises and independent learning activities support students in strengthening the communication skills required for success in educational and workplace environments.

Prerequisite(s): ENL1813H
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

**FLD0098 Field Placement 2 Baking and Pastry Arts**

Possessing real-world practical experience from field placements prepares students for entry into the workplace. 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. The final work term centers on a higher level of responsibilities in the workplace and must be completed prior to the end of the semester.

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

**FOD2129 Nutrition and Food Preparation**

A poor diet may have a harmful impact on health, and many food service customers in contemporary society have specific nutritional and dietary requirements. Students learn about the basic principles of nutrition and how these apply to food preparation. Emphasis is on the selection of ingredients and foods, based on requirements for general wellness from Canada's Food Guide for Healthy Living. Students explore current nutrition recommendations for fats, protein, carbohydrates, vitamins, minerals and weight control and apply them to the nutritional analysis of selected recipes.

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

**FOD2140 Introduction to Culinary**

Whether working in a deli, bistro, cafe or other food-related environment, familiarity with industry scaled food production is a valuable asset for students in baking and pastry arts. In this practical course, students experience fundamental knife handling skills, culinary techniques and safe handling procedures for culinary environments in order to increase their food preparation knowledge and skills for future employment opportunities. Students review basic cutting skills, cooking methods and recipe assembly for products such as salads, soups and sandwiches, that can showcase and extend baking and pastry arts for today's consumers in search of well-rounded, low-preparation meal options.

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

**FOD2148 Sugar Techniques and Artistry**

Sugar is often the primary component in the creation of exquisite shapes and designs in the art of pastry. Students develop advanced skills in the art of pastry, learning the importance of sugar cooking and handling fundamentals. Students produce blown, pulled and poured sugars, simple casting, molding, pulling techniques, sugar designs and showpieces. Skills and knowledge learned during the course are used to create a sugar centerpiece.

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

**FOD2149 Chocolate Techniques and Artistry**

Chocolate is a primary component in the creation of exquisite shapes and designs in making candies, showpieces and decorations for cakes, pastries and individual desserts. Students develop skills in handling, melting, tempering, piping and decorating with chocolate to create various products including truffles, molded candies and chocolate centerpieces.

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

**FOD2158 Baking for Special Diets**

In recent years nutritional baking has seen a demand, and this course provides the additional skills and knowledge that are required for baking and pastry professionals to be successful in today's industry. Students learn to produce products that meet dietary restrictions due to allergies and various health related constraints. This course prepares students with exposure to techniques and ingredients that can be substituted without compromising taste, flavour and texture of professional baking and pastry products. Students use the knowledge of ingredients from theory courses and replace them with alternates.

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

**FOD2159 Artisan Bread**
The art of artisanal bread making has seen an increased popularity and is in high demand. Students learn and practice the skills in preparing artisan bread in our modern baking labs. Skilled baking faculty work closely with students in a wide range of areas, including sours, bigas fermentation and baking methods. Students learn and practice traditional artisanal bread using creative ingredients and professional techniques for mixing, kneading, folding, shaping and making dead dough centerpieces demonstrating their artistic flair.

Prerequisite(s): FOD2166
Corerequisite(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
Corerequisite(s): none

**FOD2231 Advanced Cake Decoration/Gum Paste**

Return to our pastry lab for more of the art of cake design. Building on basic cake decorating skills, students craft icing flowers, such as pansies, lilies and roses and arrange them in a beautifully balanced cake top bouquet. Students also develop the art of gum paste and rolled fondant work creating amazing hand-shaped flowers, beautiful borders and bold accents using easy-to-shape icings.

Prerequisite(s): FOD2156
Corerequisite(s): none

**FOD2232 Specialty Cakes, Marzipan and Petit Fours**

Specialty baking has become a focus in the modern food industry. Through a fully hands-on lab, students build on knowledge and skills previously gained to create a variety of specialty classical and modern cakes, marzipan fruits, figurines and flowers, petit fours, fancy cookies and an assortment of pastries. Special attention is given to finishing, glazing and varnishing products.

Prerequisite(s): FOD2166
Corerequisite(s): none

**FOD2253 Pastry and Plating Techniques**

Building on the skills acquired in Introduction to Baking and Pastry, students observe and prepare both hot and cold plated desserts. Emphasis is placed on textures, colours, garnishing and plating techniques.

Prerequisite(s): FOD2119 or FOD2130
Corerequisite(s): none

**GED1207 General Education Elective**

Students choose one course, from a group of general education electives, which meets one of the following five theme requirements: Arts in Society, Civic Life, Social and Cultural Understanding, Personal Understanding, and Science and Technology.

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

**HOS2015 Dimensions of Food**
Food is a basic need all humans share. It is highly influenced by social policy and economics. Students explore the social and political issues related to food from traditional farming techniques to commercial food production, as well as sustainability and organically grown food. In addition, students consider various international and environmental issues concerning food policy, as well as social policy changes that affect the food industry. Students reflect on their own perceptions of food, as well as examine other real-world contexts and cases.

Prerequisite(s): none
Corerequisite(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
Corerequisite(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.

Prerequisite(s): HOS2143
Corerequisite(s): none

**HOS2263 Shop Management and Entrepreneurship II**

All professionals in the baking and pastry field benefit from having knowledge of basic business operations. Students examine the key components of a business plan with emphasis on entrepreneurship. Topics include team-building, leadership, store layout, marketing, merchandising and human resource management. Students also analyze franchising and buying an existing business compared to starting a new business.

Prerequisite(s): HOS2153
Corerequisite(s): none

**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