

Area of Interest: Culinary, Hospitality and Tourism

## Baking and Pastry Arts Management

Ontario College Diploma

Program Code: 1207X01FWO

2 Years

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.

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**

Level: 01	Courses	Hours
ENL1813H	Communications I	42.0
FOD2103	Sanitation and Safety Training	14.0
FOD2140	Introduction to Culinary	28.0
FOD2144	Baking I - Theory	42.0

FOD2146	Baking Practical I	140.0
HOS2147	Bake-Shop Calculations	28.0
<b>Level: 02</b>	<b>Courses</b>	<b>Hours</b>
ENV0002	Environmental Citizenship	42.0
FLD0095	Field Placement-Baking and Pastry Arts I	40.0
FOD2151	Baking II - Theory	42.0
FOD2156	Cake Decorating Techniques	42.0
FOD2166	Baking Practical II	140.0
HOS2153	Shop Management and Entrepreneurship I	42.0
<b>Level: 03</b>	<b>Courses</b>	<b>Hours</b>
ENL1823H	Communications II	42.0
FIN2300	Introduction to Personal Finance	42.0
FOD2129	Nutrition and Food Preparation	28.0
FOD2148	Sugar Techniques and Artistry	42.0
FOD2149	Chocolate Techniques and Artistry	42.0
FOD2158	Baking for Special Diets	21.0
FOD2159	Artisan Bread	84.0
<b>Level: 04</b>	<b>Courses</b>	<b>Hours</b>
FLD0098	Field Placement 2 Baking and Pastry Arts	80.0
FOD2231	Advanced Cake Decoration/Gum Paste	42.0
FOD2232	Specialty Cakes, Marzipan and Petit Fours	112.0
FOD2253	Pastry and Plating Techniques	42.0
HOS2263	Shop Management and Entrepreneurship II	42.0
<b>Choose one from equivalencies:</b>	<b>Courses</b>	<b>Hours</b>
GED1207	General Education Elective	42.0

### Fees for the 2023/2024 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 website at <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 2024/2025 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)
- 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; OR Duolingo English Test (DET) Overall 110, minimum of 110 in Literacy and no score below 95.
- Not sure if you meet all of the requirements? Academic Upgrading may be able to help with that: <https://www.algonquincollege.com/access/>.
- **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.

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## 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  
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  
Contact: <https://www.algonquincollege.com/ro>

## Additional Information

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

### **Program Progression:**

#### **Fall Intake (September start)**

Fall Level 01/Winter Level 02/Spring Break/Fall Level 03/Winter Level 04

#### **Winter Intake (January start)**

Winter Level 01/Spring Level 02/Fall Level 03/Winter Level 04

#### **Spring Intake (May start)**

Spring Level 01/Fall Level 02/Winter Break/Spring Level 03/Fall Level 04

## Contact Information

### **Program Coordinator(s)**

- Harsh Singh, <mailto:singhh@algonquincollege.com> , 613-727-4723, ext. 6423

## 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

**ENV0002 Environmental Citizenship**

Environmental citizenship is based on the principles of national citizenship, yet it goes beyond political borders to emphasize global environmental rights and responsibilities. An environmental citizen is committed to learning more about the environment and to taking responsible environmental action. Through a combination of interactive activities, assignments and discussions, students learn how they are personally connected with current environmental issues. Students are also encouraged to adopt attitudes and behaviours that foster global environmental responsibility.

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

**FIN2300 Introduction to Personal Finance**

Establishing and maintaining healthy personal financial affairs are important steps towards overall success in life. Through self-study of text material, review questions, self-test quizzes, assignments and a final examination, students acquire knowledge and skills concerning credit and debt, home ownership and mortgages, the savings challenge, government programs to encourage saving, fixed-income and equity investments, mutual funds, budgeting and financial planning, retirement strategies, public and private pensions, business ownership and insurance.

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 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

**FOD2103 Sanitation and Safety Training**

An awareness of key regulations and requirements is a necessity to be equipped for the hands-on and practical components of a career in the food service industry. Students are certified in a variety of industry-related food handling training, and Canadian sanitation and safety regulations and procedures, in addition to harassment training. Hands-on experiential components prepare students for real-world culinary and food service occupations.

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**

Possessing a basic understanding of the underlying food science behind baking provides students with the foundations of food theory applications. Students acquire essential, theoretical 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**

Developing foundational knowledge in relation to baking and pastry is the starting point for a

career in this field. This hands-on lab provides students the opportunity to develop essential, practical skills in producing 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  
Corerequisite(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  
Corerequisite(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  
Corerequisite(s):none

### **FOD2151 Baking II - Theory**

Basic food science provides the fundamentals necessary for understanding the integration of ingredients in baking and pastry to attain the desired end product. 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  
Corerequisite(s):none

### **FOD2156 Cake Decorating Techniques**

Students develop practical skills in a lab environment decorating special-occasion cakes and tiered wedding cakes, making and using rolled fondant, writing with various mediums and creating a variety of piped flowers. Students also select equipment and labour-saving devices to achieve efficiencies.

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

### **FOD2158 Baking for Special Diets**

Dietary needs of patrons must be considered in preparation and creation of baked goods. Students develop the additional skills and knowledge relating to special diets required for baking and pastry professionals. Identifying and using techniques, students select ingredients that can be substituted without compromising taste, flavour and texture of professional baking and pastry products. Students produce products that meet dietary restrictions due to allergies and various health and cultural related constraints.

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



**FOD2159 Artisan Bread**

The art of artisanal bread making has seen an increased popularity and is in high demand. Students develop 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 bake 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**

Perfecting foundational knowledge of baking and pastry arts prepares individuals for entry-level positions within the industry. 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): FOD2103 and 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 natural and realistic-looking gum-paste flowers and arrange the the flowers 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.

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**

Patrons are often in search of unique visual appearances in conjunction with appealing culinary experiences. Building on previously acquired skills, students observe and prepare artistically appealing hot and cold plated desserts. Emphasis is on combining textures, temperature and with garnishing and plating techniques.

Prerequisite(s): FOD2119 or FOD2166  
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

### **HOS2147 Bake-Shop Calculations**

Within the baking industry, professionals are consistently required to perform various types of conversions and calculations. Students develop an understanding of formula costing, metric and imperial systems, bakery formulation, formula yield conversion, formula balance and trade-related calculations through study and practical sessions. Students examine how bake-shop calculations support the selection and use of industry tools and equipment used by professionals within the baking industry. Students practice basic administrative functions of professional bakers.

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

### **HOS2153 Shop Management and Entrepreneurship I**

A variety of entrepreneurial opportunities exist throughout the field of baking and pastry. Students gain detailed knowledge and practical skills in basic bakery administration including ingredient and material selection, purchasing, receiving, storage, and issuing; stock control, rotation and security. Students design, structure and plan a bakery, developing skills related to small business startups. Other topics include cost control, waste management, inventory control and specific gravity conversions.

Prerequisite(s): HOS2147  
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 the similarities and differences between franchising and buying an existing business compared to starting a new business.

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