Area of Interest: Culinary, Hospitality and Tourism

Baking and Pastry Arts

Ontario College Certificate   Program Code: 1201X01FWO

1 Year

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.

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 in correlation to one another predicting

- Identify the workings and the effects of ingredients in correlation to one another predicting the end results.

- Perform problem solving and troubleshoot recipes.

- Perform basic skills involved in the daily production operations 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, provincial and national health units.

- Apply basic mathematical principles and recipe conversions, bakery formulations and percentages.

- Practise skills used in the daily administrative 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

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
Level: 02	Courses	Hours
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

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:

- 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.

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 (subject to change) 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/ .

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
Contact: https://www.algonquincollege.com/ro

Additional Information

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

Program Progression:

Fall Intake (September start)
Fall Level 1/Winter Level 02

Winter Intake (January start)
Winter Level 01/Spring Level 02

Spring Intake (May start)
Spring Level 01/Fall Level 02

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

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

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

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

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,

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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

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

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

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