



CENTRE FOR
**Hospitality &
Culinary Arts**

Baking – Pre-employment (H108)

There's no single school in Canada that dominates a profession the way George Brown Chef School dominates the professional cooking scene.



Our Program

If you want to work as a baker or pastry chef, then this is where you start. This one-year Certificate program is the very best way to springboard yourself into a career in baking and pastry arts. You'll learn all the basics of pastry, cakes and decorating through hands-on training and classroom learning. You'll also gain specialized knowledge in areas like chocolate techniques and fermentation and contemporary dessert plating, as well as practical skills like production management, computer skills and nutrition. The Baking and Pastry Arts program provides the complete in-school portion of the Baker/Pâtissier Apprenticeship certification program.

Your Career

This program prepares you for an exciting and rewarding career in a commercial bakery, large hotel, catering company, or any of the countless small bakeries and pastry shops that are springing up across the country. You can even combine the skills you've learned with your entrepreneurial spirit and start your own business.

Part-Time Study Options

We also offer a Baking Pre-Employment (part-time) certificate, and evening and weekend courses and a Continuing Education certificate in Baking. For a Continuing Education Course Guide visit www.coned.georgebrown.ca

Your Future Study Options

Graduates of this program may be admitted to the second year of the two-year Baking and Pastry Arts Management program.

PROGRAM CODE: H108
PROGRAM LENGTH: 1 year (2 semesters)
STARTING: September & January
CERTIFICATION: Ontario College Certificate
LOCATION: St. James Campus
APPLY TO: www.ontariocolleges.ca



Semester 1

COMM1047	Business Communications
GHUM1063	Art of Eating & Dining – Wines: History & Production
HOSF1093	Baking & Pastry Arts Skills I
HOSF1094	Baking & Pastry Arts Theory I
MATH1000	Math Foundations
HOSF1145	Sanitation
HOSF1146	Emergency First Aid / Heartsaver CPR

Semester 2

COMP1082	Computer Skills & Applications
GSCI1102	Nutrition and Lifestyle
HOSF1096	Baking & Pastry Arts Skills II
HOSF1097	Baking & Pastry Arts Theory II
HOSF1224	Dessert Menu Management
HOST1126	Career Preparation
MATH1102	Math For Hospitality

Admission Requirements and Fees

Admission requirements and fees can be verified at the web site.

Note: Due to ongoing program improvements courses are subject to change without notice.

For more information contact Centre for Hospitality and Culinary Arts
at 416-415-5000, between 9 a.m. and 4 p.m.

E-mail: chefschool@georgebrown.ca or call 416-415-2000
or long distance 1-800-265-2002.

georgebrown.ca/hospitality