



Baking and Pastry Arts Management (H113)

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



Our Program

This one-of-a-kind program gives you the best of both worlds – advanced patissier training and the business skills you need to operate a super successful business. This two-year program in Baking and Pastry Arts Management was designed by leaders in the industry and is not offered by any other school in Ontario. Under the guidance of top professionals, you will develop and perfect your skills in a wide range of specialized areas, including:

- chocolate and sugar
- wedding cakes and pastillage
- specialty cakes and pastries
- plated desserts
- artisan breads
- petits fours
- glace work
- almond paste

These skills will make you a sought-after graduate in the world of high-end bakery and pastry arts. Your classroom work will be done as part of a team, and you will work through a series of case studies designed to develop and exercise your skills. You will also complete an industry externship, gaining practical experience that will give you a huge career advantage. On the business side, you will learn the key skills that are necessary to running a successful operation, including:

- business planning
- leadership and motivation
- sales
- product packaging and marketing
- distribution methods.

Instruction in industry requirements regarding sanitation and production management is also included.

Your Career

George Brown has an international reputation for producing talented and creative baking and pastry graduates who are working on the cutting edge of the industry all around the world. You can begin a rewarding career in a commercial bakery, hotel, catering company, or one of a countless number of small bakeries and pastry shops. You can even combine the skills you've learned with your entrepreneurial spirit and start your own business.

"I really enjoyed the quality of teaching from the instructors. Everyday, I learned something new. The program gave me a solid background to build on."

D'oyen Christie (Alumni)

PROGRAM CODE: H113
PROGRAM LENGTH: 2 years (4 semesters)
STARTING: September
CERTIFICATION: Ontario College Diploma
LOCATION: St. James Campus
APPLY TO: www.ontariocolleges.ca



Semester 1

COMM1003	English Skills
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
MATH1102	Math For Hospitality
COMM1007	College English

Semester 3

COMM1047	Business Communications
HOSF2032	Baking & Pastry Arts Skills III
HOSF2033	Baking & Pastry Arts Theory III
HOST1035	Business Entrepreneur Project
HOST1126	Career Preparation
GNED	General Education Elective

Semester 4

HOSF2052	Baking & Pastry Arts Skills IV
HOST2074	Cheese & Wine Discovery
HOST2065	Industry Externship
GNED	General Education Elective

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