



BETTER JOBS ONTARIO

PROGRAM RESEARCH
DOCUMENT

H113
Baking and Pastry Arts
Management



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1. PROGRAM LOCATION

1.1. Program location

Centre for Hospitality & Culinary Arts/ Chef School, St. James Campus, 300 Adelaide St. East, Toronto, ON

1.2. [Map and TTC Information](#)

2. TRAINING PROGRAM

2.1. Program website

Here you will find the following information on the [H113 Program](#):

- Starting dates and duration of the program
- Program description
- Program standards and outcomes
- Program outline and required courses
- Careers and Post-Graduate Study Opportunities
- Tuition and Fees
- Admission Requirements
- Health Policy and allergy information
- Program contact information
- Link to download the program information pdf guide

2.2. Course outline

Detailed course outlines can be found at:

georgebrown.ca/programs/course-outlines

2.3. Is a cooperative placement part of the program? If so, how long is the placement?

Yes,

2.4. Describe any other hands-on experiences included in this program

Each semester consists of 50 percent hands-on baking.

2.5. Is the curriculum fixed, or is it possible to develop an individual plan?

The program curriculum is generally fixed.

2.6. How long has the school been offering this program?

Contact the program coordinator.

3. EMPLOYMENT OUTLOOK

3.1. National Occupational Classification (NOC) occupational group

a. Bakers

3.2. NOC Code

a. 63202

3.3. NOC TEER

a. 2

*Please note that the NOC Code(s) provided are suggested codes, final confirmation/determination will be made by the Ministry of Labour, Immigration, Training and Skills Development (MLITSD)

3.4. What are the labour market conditions for this occupation?

Please check the [George Brown Career Coach website](#) for job/labour market information for this program/career. Career Coach offers current, local information about all jobs in the GTA, including an overview of each profession and a list of currently available positions in a given field. The data are not limited to industries supported by programs offered at George Brown College; however, where we do offer relevant programs, students are presented with options for consideration that lead them into our own program pages.

3.5. Are other licenses or certifications required for this occupation?

No.

3.6. Within the last 3 years, what percentage of students completed this program?

Please contact the program coordinator.

Email: chcastudentsupport@georgebrown.ca

3.7. What percentage of students who completed this program are employed in jobs related to the program? Are the jobs full-time, part-time, or contract?

Data shows that 91 percent of graduates are employed, 83 percent of employed graduates are employed in a related field, 69 percent in full time positions. (Graduate Employment Report, 2022-2023 of students who graduated in 2021-2022).

3.8. Who hires graduates of this program? Who are the employers? (Provide examples)

Employers include major restaurants and hotels, industrial kitchens, catering and food management services.

3.9. What is the program's/institutions reputation with employers in the industry/sector?

There is no single school in North America that dominates a profession as the George Brown Chef School dominates the professional cooking scene. It consistently receives the highest praise from fine dining establishments for its teaching quality, range of courses, and responsiveness to the needs of students and the industry. We constantly build on our tradition of quality cuisine and service.

With regard to the College in general, in a 2006 Environics poll on post-secondary institutions in Ontario, Greater Toronto Area residents (who themselves or whose family members are in college or are college-bound) name George Brown the province's "best college." Most respondents, when asked which college they would attend, make George Brown their top pick. (The next most popular college trails George Brown by almost 10 points).

3.10. Can I contact current students or graduates of the program?

The college cannot give out contact information for current students or graduates.

Student testimonials are available on the [Chef School webpage](#)

4. ADMISSION/ENTRANCE REQUIREMENTS

4.1. Admission/Entrance Requirements

Please see the [H128 program webpage](#) for more information on admission requirements for this program.

Please visit [George Brown College Admissions webpage](#) for more information on:

1. How to apply
2. Admission and Placement Assessments
3. Admissions Policies and FAQs
4. Entry Advising Services

5. COSTS

5.1. What is the tuition cost?

Semesters 1 and 2: \$6,582.00

Semesters 3 and 4: \$5,328.00

Total: \$11,910 (Fall 2025-26)

5.2. Must additional supplies be purchased through the training institution?

Knives and small wares

= \$300.00

5.3. What is the cost of books?

\$400.00

5.4. Is there an application fee or registration fee?

Yes. Ontario College Application Service (OCAS): \$150.00

International document assessment: \$60.00 plus \$10 (if necessary) for document return.

George Brown College fee deferral: \$500.00