



Second Career Program Research Document

H108

Baking - Pre-employment Program



Community
Partnerships Office

PROGRAM LOCATION

Section	Description	Information
1.1	Program Location	Centre for Hospitality & Culinary Arts/ Chef School St. James Campus, 200 King St. East, Toronto, ON
1.2	For map and TTC information please use this link	https://www.georgebrown.ca/maps_and_directions.aspx#StJames

2 TRAINING PROGRAM

Section	Description	Information
2.1	Program website	http://www.georgebrown.ca/h108-2019-2020/ Here you will find the following information on the H108 program: <ol style="list-style-type: none"> 1. Starting dates and duration of the program 2. Program description 3. Program standards and outcomes 4. Program outline and required courses 5. Careers and Post-Graduate Study Opportunities 6. Tuition and Fees 7. Admission Requirements 8. Health Policy and allergy information 9. Program contact information 10. Link to download the program information pdf guide
2.2	Course Outline	Detailed course outlines can be found at: http://www.georgebrown.ca/CO/gbc/programs/H108.html
2.3	Is a cooperative placement part of the program and if so, how long is the placement?	No.
2.4	Describe any other	Baking and pastry-making are by their very nature hands-on. Approximately 50 percent of each semester unfolds in the kitchen.

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	hands-on experiences included in this program	
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

Section	Description	Information
3.1	National Occupational Classification (NOC) occupational group	Bakers
3.2	NOC Code	6332
3.3	NOC Skill Level	B
3.4	What are the labour market conditions for this occupation?	Please check the GBC 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. http://cc.georgebrown.ca/

3.5	Are other licenses or certifications required for this occupation?	Baking is skilled trade for which certification is voluntary. You do not need a Certificate of Qualification to work as a baker. Certification does, however, indicate a certain level of achievement and is required by some employers. Workers who have completed 5,000–6,000 industry hours are eligible to write the examination for “Red Seal” interprovincial trade certification as a baker. Certification as a patissier requires 6,000–7,000 industry hours. These examinations are administered by the Ontario Ministry of Training, Colleges and Universities.
3.6	Within the last 3 years, what percentage of students completed this program?	Approximately 82 percent.
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 contact?	Data for the program shows that 100 percent of graduates are employed, 100 percent of employed graduates are employed in a related field, 88 percent in full time positions. (Graduate Employment Report, 2017-2018 of students who graduated in 2016-2017)
3.8	Who hires graduates of this program? Who are the employers? (provide examples.)	Employers include the thousands of local hotels, restaurants, caterers, pastry shops (including those in grocery stores), market boutiques, specialty and commercial bakeries, and food processing firms.
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. For information on the Chef School please use the following link: http://www.georgebrown.ca/chefschool/

		For information on George Brown College's reputation with industry please use the following link: http://www.georgebrown.ca/whygeorgebrown/
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: http://www.georgebrown.ca/chefschool/

4 ADMISSION/ENTRANCE REQUIREMENTS

Section	Description	Information
4.1	Admission/Entrance Requirements	Please see the H108 program webpage for more information on admission requirements for this program. http://www.georgebrown.ca/h108-2019-2020/ Please visit George Brown College Admissions webpage for more information on: <ol style="list-style-type: none"> 1. How to apply 2. Admission and Placement Assessments 3. Admissions Policies and FAQs 4. Entry Advising Services http://www.georgebrown.ca/admissions/

5 COSTS

Section	Description	Information
5.1	What is the tuition cost?	Semesters 1&2 = \$5,644.00 Total = \$5,644.00 (2018-19)
5.2	Must additional supplies be purchased through the training institution?	Uniforms-\$275 Knives and small wares-\$400 Safety shoes-\$100
5.3	What is the cost of books?	\$400

Section	Description	Information
5.4	Is there an application fee or registration fee?	<p>Yes.</p> <p>Ontario College Application Service (OCAS): \$95.00</p> <p>International document assessment (if necessary) for document return \$60.00 plus \$10</p> <p>George Brown College fee deferral: \$500.00</p>