

## ADVANCED FRENCH PATISSERIE PROGRAM (POSTGRADUATE) (H413)

<b>PROGRAM NAME</b>	Advanced French Patisserie	<b>TUITION</b>	14,284.00* ‡
<b>COURSE CODE</b>	H413	<b>ADDITIONAL COST</b>	
<b>SCHOOL</b>	Chef School		
<b>CENTRE</b>	Hospitality and Culinary Arts		
<b>LOCATION</b>	St James Campus		
<b>DURATION</b>	3 semesters		
<b>EXPERIENTIAL LEARNING</b>	We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.		
<b>STARTING MONTH</b>	May		
<b>CREDENTIAL</b>	Ontario College Graduate Certificate		
<b>YEAR OF STUDY</b>	2019-2020		
<b>METHOD OF STUDY</b>	FT		
<b>APPLY TO</b>	Ontario Colleges <sup>1</sup>		
			* Amounts listed are the total of tuition, ancillary fees, student service and materials (includes accommodation at Ecole Nationale Supérieure de la Pâtisserie†) for the three semesters of programs starting in fall 2018. Fees are subject to change for programs starting in fall 2019 and at later dates.
			‡ <b>ADDITIONAL COST</b>
		<b>Description</b>	<b>Cost</b>
		Uniform	\$290
		Black safety shoes	\$110- \$160
		Knives and small wares	\$500-\$700
		Airfare to France †(approximate)	\$1,400-\$1,800
			†(approximate) (based on exchange rate, applicable taxes)
			<b>International students:</b> Visit the International Fees and Related Costs <sup>2</sup> page for more information. Fees do not include transfer costs to placements.

Do you want to learn French patisserie? Join this specialized French pastry and culture program, learn from the experts here in Canada and then live, learn and get work experience in France!

Through this program, you will:

1. Experience hands-on learning in both Canada and France with the pre-eminent French chef professors in the country.
2. Build your knowledge of French pastry and culinary traditions and embrace emerging trends in French pastry.
3. Benefit from our partnership with **Ecole Nationale Supérieure de la Pâtisserie (ENSP)**, the world-famous Ducasse school, one of France's finest pastry chef schools.
4. Experience the vineyards, cheese producers and local markets of France as your open-air classroom.
5. Study in some of the best patisseries, bakeries, restaurants and hotels, where you will get attention, training and an inspiring experience.

After your experiences in France, demonstrate what you've learned through events, placements and showcasing your newly acquired skills back at George Brown College. Our faculty already have a reputation for excellence among French patisseries in Toronto and globally and this program and its unique opportunities will make you a sought-after employee when you graduate. "A bientot!"

### Program Schedule

The schedule for the Advanced French Patisserie postgraduate program currently operates from Monday to Friday.

### EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

### YOUR FIELD STUDY OPTIONS

Benefit from our partnership with Ecole Nationale Supérieure de la Pâtisserie (ENSP) for an externship in France! George Brown works with employers and industry partners to identify potential work experience opportunities. Students are also strongly encouraged to pursue self-directed industry work experience opportunities they believe would provide the learning experiences they value and meet the learning outcomes of the program. This valuable work experience can be added to your resume.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

In addition to more formal on-the-job work experience, George Brown College endeavours to provide learning opportunities with real-world challenges and clients. Find out more about field education<sup>3</sup> at the Centre for Hospitality and Culinary Arts.

### PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Apply techniques such as reconstituting, revising, laminating and assembling to traditional French pastry and baking, using emerging trends in the French patisserie.
2. Converse in basic French and use correct terminology within a food service operation.
3. Identify the holistic practices in French gastronomy through field education and/or gastronomic theory.
4. Prepare French pastries and baked goods within Canadian and EU Health, Safety and Nutrition regulations, standards, guidelines, and processes.
5. Develop unique baking, pastry or confectionery product and manage the commercialization and marketing of that product.
6. Manage the production, sales and business aspects of a personally created line of French pastries and baked goods.
7. Work collaboratively as part of a culinary team, and conduct oneself in a professional manner.

## REQUIRED COURSES

### SEMESTER 1

Code	Course Name
HOSF4021	Advanced French Pastry – Theory & Practical (* Part 1)
HOSF4025	French Language
HOSF4027	Gastronomy
HOSF4031	Advanced French Pastry II (* IN FRANCE)

### SEMESTER 2

Code	Course Name
HOSF4032	Externship (* IN FRANCE)
HOSF4021	Advanced French Pastry – Theory & Practical (* Part 2)

### SEMESTER 3

Code	Course Name
HOSF4041	Integrated Marketing Management
HOSF4042	Patisserie Capstone
HOSF4026	Art and Design

## YOUR CAREER

A knowledge of French patisserie techniques opens up an abundance of opportunities in Toronto, and around the world. All these options mean you'll have a dynamic and varied career. This program prepares students for a global workplace and offers a unique pathway for international education and work experience.



After students complete their studies and placements in France they will return to Canada with much stronger skills, a richer understanding of local and sustainable ways of working, and the international experience much sought after by industry.

## ADMISSION REQUIREMENTS

- Diploma or Bachelor's Degree in Baking, Pastry Arts or Culinary Management

OR

- One-year Certificate in Baking, Pastry Arts, Patisserie Apprenticeship AND a minimum one-year of relevant work experience (resume and references required)

OR

- A Diploma or Bachelor's Degree in an unrelated field AND a minimum of one-year full-time relevant work experience (resume and references required)

## ENGLISH LANGUAGE PROFICIENCY

Applicants with international transcripts who do not provide English language proficiency test results must test at the College level in the George Brown College English assessment to be considered for admission.

Please visit [georgebrown.ca/englishproficiency](http://georgebrown.ca/englishproficiency) for more details.

## COURSE EXEMPTIONS

College or university credits may qualify you for course exemptions. Please visit [georgebrown.ca/transferguide](http://georgebrown.ca/transferguide) for more information.

## INTERNATIONAL (VISA) STUDENTS

Visit the International Admissions<sup>4</sup> page for more information.

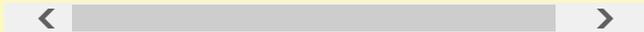
### Delna Patel

Meet Delna Patel a graduate of both the Baking and Pastry Arts Management and Advanced French Patisserie Programmes, Delna was exposed to state of the art learning spaces, Faculty with global industry experience as well as a once in a life time opportunity to study and work in France. Listen to Delna speak about how her journey at George Brown College allowed her to turn her love of chocolate into a rewarding career as a Chocolatier.



"The trip to France was a once-in-a-lifetime opportunity! During the professional demonstration it felt like I was in the movie *Kings of Pastry!* To be in France and get to taste the quality of ingredients they use is phenomenal! ENSP is a fantastic school to learn at!"

**Sara McGregor** (Graduate 2016, Advanced French Patisserie; Graduate 2015, Baking and Pastry Arts Management)



"The French pastry trip with George Brown was the best decision I have ever made. It was very hard work to save up for the trip, but it was more than worth it. The two weeks at the ENSP were so much fun, and in only a short time, I learned so many new techniques, and accumulated a lot of amazing French pastry recipes that I'll be sure to use in the future."

**Darcy Leyes** (Graduate, Baking and Pastry Arts Management)

### FINANCIAL/FEES

For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at [FinAid@georgebrown.ca](mailto:FinAid@georgebrown.ca) or visit the Financial Aid web page<sup>7</sup>.

### ADVANCED FRENCH PATISSERIE (H413)

For general Chef School inquiries, please contact [chefschool@georgebrown.ca](mailto:chefschool@georgebrown.ca)  
For program curriculum inquiries, please contact the Co-ordinator:

**Christophe Measson**, Program Co-ordinator  
Email: [cmeasson@georgebrown.ca](mailto:cmeasson@georgebrown.ca)  
For more information about George Brown College, you may also call the Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

### VISIT OUR CAMPUS

Join us for an upcoming Discovery Day, where you will learn more about your area of interest, get a first-hand look at our facilities and meet with representatives from George Brown College.

Sign up for our Open House Discovery Day.<sup>8</sup>

### LINKS REFERENCE

<sup>1</sup><https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H413&lang=en>

<sup>2</sup><http://www.georgebrown.ca/international/futurestudents/tuitionfees/>

<sup>3</sup><http://www.georgebrown.ca/rex/>

<sup>4</sup><http://www.georgebrown.ca/international/futurestudents/howtoapply/>

<sup>5</sup><http://www.georgebrown.ca/admissions/>

<sup>6</sup><http://www.georgebrown.ca/international/futurestudents/howtoapply/>

<sup>7</sup><http://www.georgebrown.ca/financialaid/>

<sup>8</sup>[http://www.georgebrown.ca/dd\\_chca\\_info/](http://www.georgebrown.ca/dd_chca_info/)

*George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.*

### HEALTH POLICY

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs. Students should also note that George Brown College is sensitive to religious observances; however, while products purchased for production and consumption meet all provincial and federal regulations, they may not meet specific dietary laws related to Halal and Kosher foods.

### CONTACT US

#### DOMESTIC STUDENT ADMISSIONS

For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at [admissions@georgebrown.ca](mailto:admissions@georgebrown.ca) or visit the Admissions web page<sup>5</sup>.

#### INTERNATIONAL STUDENT ADMISSIONS

For inquiries about international admission requirements, permits, visas, accommodations or anything specific to international students, please contact the International Centre at [international@georgebrown.ca](mailto:international@georgebrown.ca) or visit the International Application Process web page<sup>6</sup>.