

BAKING AND PASTRY ARTS MANAGEMENT PROGRAM (H113)

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|------------------------------|---|
| PROGRAM NAME | Baking and Pastry Arts Management |
| COURSE CODE | H113 |
| SCHOOL | Chef School |
| CENTRE | Hospitality and Culinary Arts |
| LOCATION | St. James Campus |
| DURATION | 2 years (4 semesters) |
| EXPERIENTIAL LEARNING | We believe in learning by doing and that is why all of our programs at CHCA have incorporated work integrated learning opportunities. |
| STARTING MONTH | September, May |
| CREDENTIAL | Ontario College Diploma |
| YEAR OF STUDY | 2020-2021 |
| METHOD OF STUDY | FT |
| APPLY TO | Ontario Colleges ¹ |

TUITION

\$5,249.00 * †

ADDITIONAL COST

* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in Fall 2019. Fees are subject to change for programs starting in Fall 2020 and at later dates.

† ADDITIONAL COST

| Description | Cost |
|------------------------|---------------|
| Uniform | \$290 |
| Knives and small wares | \$500 - \$700 |
| Manuals and books | \$400 |
| Black safety shoes | \$110 - \$160 |

** First semester material fee includes the Gisslen Professional Baking e-text.

** Second semester material fee includes the Nutrition e-text.

International students: Visit the International Fees and Related Costs² page for more information.

FINANCIAL ASSISTANCE

This program is approved for OSAP funding, provided the applicant meets OSAP eligibility criteria.



Under the guidance of top baking professionals, you will develop core skills and unleash your creativity in a wide range of specialized areas, including:

- chocolate and confections
- wedding cakes
- modern bakery cafe
- tarts and pastries
- plated desserts
- artisan breads and breakfast pastries
- petits fours, laminated dough and viennoiseries
- ice cream and sorbets
- artisan sugar confections

These skills will make you a sought-after graduate in the world of high-end bakery and pastry arts. Your classroom work will include a series of case studies designed to develop and perfect your baking skills. You will also complete an industry externship, gaining practical experience that will give you a real career advantage.

On the business side, you will learn the key skills that are necessary to run a successful baking operation, including:

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

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

Program Schedule

The schedule for the Baking and Pastry Arts Management program currently operates from Monday to Friday. Note, some classes may begin at 7 a.m. and others may run until 10 p.m.

PART TIME STUDY OPTIONS

Do you work during the day? Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers the first year of this diploma in evening and weekend courses throughout the year. If you choose to take the first year of this program through Continuing Education, you are eligible to apply for advanced standing and enter into the second year of the full-time program.

For details, please visit coned.georgebrown.ca, email cehospitality@georgebrown.ca or call 416-415-5000, ext. 2517.

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why all of our programs at CHCA have incorporated work integrated learning opportunities.

YOUR FIELD STUDY OPTIONS

As part of the program, you will complete a unique industry externship. 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. 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.

This valuable work experience can be added to your resume. 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 education³ at the Centre for Hospitality and Culinary Arts.

PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Research and design a variety of bakery, pastry and confectionary-related products that meet the needs of a range of food service environments.
2. Produce and present a variety of bakery, pastry and confectionary-related products that meet the needs of a range of food service environments.
3. Apply fundamental nutritional principles, including recipe modifications, to all aspects of baking production, with an awareness of potential allergens and dietary requirements.
4. Apply effective kitchen management skills in order to responsibly use resources in a baking and pastry operation.
5. Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation.
6. Identify human resource management practices as they relate to the hospitality industry.

7. Develop ongoing personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.

REQUIRED COURSES

SEMESTER 1

| Code | Course Name |
|----------|---|
| HOSF1094 | Baking and Pastry Arts Theory I (Sanitation Certificate included) |
| HOSF1093 | Baking and Pastry Arts Skills I |
| HOSF1146 | Emergency First Aid/Heartsaver CPR (weekend course) |
| COMM1007 | College English** |
| MATH1102 | Math for Hospitality** |
| GNED | General Education Elective |

SEMESTER 2

| Code | Course Name |
|----------|---|
| HOSF1097 | Baking and Pastry Arts Theory II (WHMIS Certificate included) |
| HOSF1096 | Baking and Pastry Arts Skills II |
| HOSF1224 | Dessert Menu Management* (Smart Serve Certificate) |
| HOSF2060 | Baking & Pastry Production I* |
| HOST1126 | Career Preparation* |
| HOSF1255 | Nutrition Fundamentals from a Culinary Perspective |
| HOSF1206 | Cost Control* (hybrid) |

SEMESTER 3

| Code | Course Name |
|----------|------------------------------------|
| HOSF2032 | Baking and Pastry Arts Skills III* |
| HOSF2033 | Baking and Pastry Arts Theory III* |
| HOST2065 | Industry Externship* |
| HOSF2061 | Baking and Pastry Production II* |
| GNED | General Education Elective |

SEMESTER 4

| Code | Course Name |
|----------|--|
| HOSF2052 | Baking and Pastry Arts Skills IV |
| HOST1035 | Marketing and Entrepreneurship* |
| HOST2074 | Cheese and Beverage* |
| HOSF2058 | Baking and Pastry Arts Theory IV |
| HOSF2081 | Hospitality Leadership and Communication |
| GNED | General Education Elective |

* 7-week course

** Based on the results of your placement test, you may be required to take COMM 1003 (English Skills) or CESL 1003 (English Skills – ESL) before progressing to COMM 1007. You may also be required to take MATH 1000 (Math Foundations) before progressing to MATH 1102 (Mathematics for Hospitality). COMM 1003/CESL 1003 and MATH 1000 do not count as courses required for graduation and you will be charged for these extra courses. Please visit georgebrown.ca/assessment for more information.

General Education Electives

YOUR CAREER

George Brown College has an international reputation for producing talented and creative baking and pastry graduates who are working at 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 the countless bakeries, specialty cake and pastry shops located all over the world. You can even combine the skills you've learned with your entrepreneurial spirit and start your own business.

FUTURE STUDY OPTIONS

As a graduate from any culinary or baking and pastry management program in Ontario (or one-year certificate program with one year of industry experience), you are eligible to apply for our Advanced French Patisserie postgraduate program (H413)⁴.

ADMISSION REQUIREMENTS

Applicants are selected on the basis of their academic achievement, including the required courses, and any other selection criteria outlined below.

- Ontario Secondary School Diploma or equivalent**
- Grade 12 English (C or U)
- Grade 11 Math (C, M or U) or Grade 12 (C or U)

Applicants may also qualify for admission to this program through completion of the Hospitality Services (Pre-Hospitality) program (H101) with an overall grade point average of 3.0. There are a limited number of seats available and admission is not guaranteed.

** MATURE STUDENT STATUS (19 YEARS OF AGE OR OLDER AND NO OSSD)

Mature Students may take the Admissions Assessment⁵ for English and Math, OR may consider upgrading to achieve the credit(s) needed in English⁶ and Math⁷.

Please note that George Brown is committed to ensuring that applicants will succeed in their program of choice and meeting the minimum requirements does not guarantee admission to the program. Applicants may be required to have grades higher than the minimum requirements stated.

COURSE EXEMPTIONS

College or university credits may qualify you for course exemptions. Please visit georgebrown.ca/transferguide for more information.

INTERNATIONAL STUDENTS

Visit the International Admissions⁸ page for more information.

SPECIAL REQUIREMENTS

Please note:

Applicants who start in September (Fall) will have a break during the Spring/Summer term (i.e. they will not be in classes).

Applicants who start in May (Spring) will have a break during the Winter term (i.e. they will not be in classes).

*** There is no fast-track option for this program**

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

D'oyen Christie (Graduate, Baking and Pastry Arts Management)

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 or visit the Admissions web page⁹.

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 or visit the International Application Process web page¹⁰.

FINANCIAL/FEES

For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page¹¹.

BAKING AND PASTRY ARTS MANAGEMENT (H113)

For general Chef School inquiries, please contact chefschool@georgebrown.ca

For program curriculum inquiries, please contact the Co-ordinator:

Jennifer Lakhon-D'Souza, Program Co-ordinator
Email: jlakhand@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.¹²

LINKS REFERENCE

- ¹<https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H113&lang=en>
- ²<http://www.georgebrown.ca/international/futurestudents/tuitionfees/>
- ³<http://www.georgebrown.ca/rex/>
- ⁴<http://www.georgebrown.ca/programs/advanced-french-patisserie-postgraduate-program-h413/>
- ⁵<http://www.georgebrown.ca/assessment/admi-pre/>
- ⁶<http://www.georgebrown.ca/upgrading-credits/english-diploma/>
- ⁷<http://www.georgebrown.ca/upgrading-credits/math-diploma/>
- ⁸<http://www.georgebrown.ca/international/futurestudents/howtoapply/>
- ⁹<http://www.georgebrown.ca/admissions/>
- ¹⁰<http://www.georgebrown.ca/international/futurestudents/howtoapply/>
- ¹¹<http://www.georgebrown.ca/financialaid/>
- ¹²http://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.