ADVANCED FRENCH PATISSERIE PROGRAM (POSTGRADUATE) (H413)

PROGRAM NAME
Advanced French Patisserie

COURSE CODE
H413

SCHOOL
Chef School

CENTRE
Hospitality and Culinary Arts

LOCATION
St James Campus

DURATION
3 semesters

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

STARTING MONTH
May

CREDENTIAL
Ontario College Graduate Certificate

YEAR OF STUDY
2020-2021

METHOD OF STUDY
FT

APPLY TO
Ontario Colleges¹

TUITION
$13,749.00* ‡

ADDITIONAL COST

* Amounts listed are the total of tuition, ancillary fees, student service and materials (includes accommodation at Ecole National Superieure de la Patisserie†) for the three semesters of programs starting in Fall 2019. Fees are subject to change for programs starting in fall 2020 and at later dates.

‡ ADDITIONAL COST

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uniform</td>
<td>$290</td>
</tr>
<tr>
<td>Black safety shoes</td>
<td>$110-$160</td>
</tr>
<tr>
<td>Knives and small wares</td>
<td>$500-$700</td>
</tr>
<tr>
<td>Airfare to France †</td>
<td>$1,400–$1,800</td>
</tr>
</tbody>
</table>

†(approximate) (based on exchange rate, applicable taxes). Fees do not include transfer costs to placements.

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.

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 National Superieure de la Patisserie (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 National Superieure de la Patisserie (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 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 confectionary 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**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF4021</td>
<td>Advanced French Pastry – Theory &amp; Practical (* Part 1)</td>
</tr>
<tr>
<td>HOSF4025</td>
<td>French Language</td>
</tr>
<tr>
<td>HOSF4027</td>
<td>Gastronomy</td>
</tr>
<tr>
<td>HOSF4031</td>
<td>Advanced French Pastry II (* IN FRANCE)</td>
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**SEMESTER 2**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF4032</td>
<td>Externship (* IN FRANCE)</td>
</tr>
<tr>
<td>HOSF4021</td>
<td>Advanced French Pastry – Theory &amp; Practical (* Part 2)</td>
</tr>
</tbody>
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**SEMESTER 3**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF4041</td>
<td>Integrated Marketing Management</td>
</tr>
<tr>
<td>HOSF4042</td>
<td>Patisserie Capstone</td>
</tr>
<tr>
<td>HOSF4026</td>
<td>Art and Design</td>
</tr>
</tbody>
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**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 for more details.

**COURSE EXEMPTIONS**

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

**INTERNATIONAL (VISA) STUDENTS**

Visit the International Admissions page for more information.

**APPLY TO**

Domestic students should apply through Ontario Colleges.
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 lifetime 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 Leye (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 page.6

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 page7.

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 page8.

ADVANCED FRENCH PATISSERIE (H413)
For general Chef School inquiries, please contact chefschool@georgebrown.ca
For program curriculum inquiries, please contact the Coordinator:
Christophe Measson, Program Co-ordinator
Email: 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.9

LINKS REFERENCE
1 https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H413&lang=en
2 https://www.georgebrown.ca/international/futurestudents/tuitionfees/
3 https://www.georgebrown.ca/rex/
4 https://www.georgebrown.ca/international/futurestudents/howtoapply/
5 https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H413&lang=en
6 https://www.georgebrown.ca/admissions/
7 https://www.georgebrown.ca/international/futurestudents/howtoapply/
8 https://www.georgebrown.ca/financialaid/
9 https://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.