

PASTRY ARTS PROGRAM



Central Okanagan
Public Schools
Together We Learn



This 50-week (1,600 hour) certificate program includes all the craft skills needed to work as a professional Baker/Patisserie, as outlined in the National Occupation Analysis for Baker Level 1. The program also includes a Co-op, providing an opportunity to experience and learn in a dynamic industry based environment. The initial term focuses on workplace safety and organization, ingredient and finished product knowledge. This is followed by the making of breads, cakes and pastries in all their various forms from cookies to wedding cakes, pies to artisan sourdough bread, and chocolate soufflé to pieces montees.

This program focuses on the wealth of farm-to-table opportunities afforded by the Okanagan region, emphasizing the use of local products including premium wines, beers and spirits, both as ingredients and as beverages paired with the finished dessert or baked good. Locally-grown herbs, fruits and vegetables are featured, organically-grown grains and in-house milling are also regional features of the program.

Career Opportunities

Successful graduates will be ready for employment in any of the various settings where baked goods are required, from care homes and camps, to specialty bakeries, fine dining restaurants, hotels, resorts and cruise ships. Self-employment is also a popular option. For more information on Pastry Arts employment opportunities:

WorkBC - www.workbc.ca

STBC - www.skilledtradesbc.ca

Program Outline

Completion of all courses in the program with a minimum grade of 70% in each.

Term One

BAKP 101 Occupational Skills BAKP 103 Quick Breads

BAKP 104 Pastries 1

BAKP 105 Creams

BAKP 106 Cakes

BAKP 107 Yeast Goods

BAKP 109 Buffet Design

BAKP 110 Practical Exam 1

BAKP 111 Theoretical Exam 1

BAKP 112 Savory Baking and Skills

BAKP 113 Frozen Desserts

BAKP 114 Plated Desserts 1

BAKP 118 Beverage Pairing

Co-op Term

BAKP 150 Pastry Arts Co-op

Term Three

BAKP 115 Pastries 2

BAKP 116 Cakes and Tortes

BAKP 117 Viennoiserie

BAKP 119 Plated Desserts 2

BAKP 120 Friandise

BAKP 121 Celebration Cakes

BAKP 122 Center Pieces

BAKP 123 Artisan Breads

BAKP 124 Buffet Design 2

BAKP 125 Practical Exam 2

BAKP 126 Theoretical Exam 2



Location

Okanagan College
1000 KLO Road, Kelowna, BC



Student for a Day

Arrange your Student for a Day experience by contacting your school Career Coordinator.

Tuition

SD23 Pays:

- Tuition: \$5,607.48

Student Pays:

- Mandatory Fees: \$1,810.94 includes:
Activity fee, Health & Dental, Student Association fee, Education Technology fee, Developmental fee
- Textbooks & Supplies: \$1175 approx.

*All program costs are approximate and subject to change without notice.

Admission Requirements

Grade 12 student with good attendance and academic standing on a Dogwood graduation plan. English 10 with a minimum 50%, Math 10 with a minimum 50%, Valid non-expired Foodsafe Level 1 Certificate.

Credits Earned

Secondary school students will earn 40 elective credits (10 Grade 12 courses) towards graduation.

Physical Requirements

Okanagan College reserves the right to request a certificate of health and fitness if deemed necessary.

Recommendations for Success

- Good general health and respiratory condition
- Capable of doing physical work
- Physical strength and stamina compatible with the handling of heavy equipment and materials
- Good manual dexterity
- Good hand-eye coordination

Sponsorship Requirements for SD23 Students

- Attend "Student for a Day"
- Complete the School District application package and hand it into your Career Programs Coordinator
- Be on track to graduate with a Dogwood diploma
- Meet with Career Coordinator to review program and school district exemptions
- Okanagan College course requirements / admission requirements met for program
- Application approved and accepted by School District
- An interview may be required for potential applicants

Focus on Safety

Okanagan College is committed to providing a safe learning environment for students. All students are responsible for:

- Knowing safe work procedures in classroom, shop and work areas
- Following the safety standards as taught by the instructor. These standards meet or exceed the regulatory requirements of the WorkSafe BC Occupational Health and Safety Regulation.

Failure to do so may result in suspension from the program. Each student is expected to report any unsafe condition or unsafe behavior to their instructor.

**Applications are available at your school
Career Centre or go to
www.dualcredit23.sd23.bc.ca**



CONTACTS:

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