



BAKING FOUNDATIONS

**10-MONTH
CERTIFICATE**

Create scrumptious baking in this hands-on program. Learn to prepare delicious baked goods, pastries and desserts while developing a solid foundation that will serve you well in a wide variety of careers.

Why should you choose Baking Foundations?

1 Turn up the heat

Join one of the most creative, fastest-paced areas of the hospitality industry, and learn skills that are in demand across Canada and around the world! This one-year interactive program features a high degree of hands-on experience through in-class baking production. Learn preparation procedures, production methods and presentation techniques for baked goods, pastries and desserts.

2 Mix with industry

Our dynamic, contemporary curriculum puts students in touch with the latest trends and practices used throughout the industry, and includes theory as well as practical instruction. Receive specialist instruction on quick breads, cakes, icings, bonbons, frozen desserts, confectionery and chocolate. Enjoy the opportunity to take part in local food experiences.



3 A recipe for success

Graduates will leave the program with a solid foundation of industry-standard, bakeshop skills. You will emerge from the program with a head start in bakery management and leadership skills, menu development and design skills, and an appreciation for food security and food systems sustainability.

4 A proven path

The Baking Foundations program prepares graduates to excel within patisseries, bake shops, hotel and restaurant dessert kitchens, catering companies and more. Work in traditional kitchens or in pop-up bakeshops and specialist businesses like cake shops, cupcake shops and even in Canada's budding independent doughnut shop sector.

CAMPUS/DELIVERY OPTIONS

-  Manitoba Institute of Culinary Arts, North Hill Campus
-  Winnipeg Campus

AVAILABLE INTAKES

-  May (North Hill campus - international students)
-  September (North Hill campus - domestic students)
-  November (Winnipeg campus)

WORK PLACEMENT(S)



CAREER OPPORTUNITIES

Prepare for a variety of careers within the foodservice and hospitality industry, including positions such as baker, pastry chef, pâtissier, bakery assistant, third or second cook, culinary apprentice, kitchen manager, catering manager, chef de parti or sous chef.

ADMISSION REQUIREMENTS

- » Complete Manitoba Grade 12 or equivalent
- » IELTS score of 6.0 with no subscore less than 5.5 or equivalent

English is the language of instruction at Assiniboine. All applicants educated outside of Canada or in a country not on the test exempt list are expected to meet the English language proficiency requirement. See assiniboine.net/elp for more information.

TECHNOLOGY REQUIREMENTS

Programs at Assiniboine have certain technology requirements. Students require access to computer devices at home and may be required to bring these on campus when instructed. Refer to assiniboine.net/tech for more detailed information about the requirements for this program.

PROGRAM CONSIDERATIONS

Program requirements include participating in live restaurant and event operations outside of the typical day schedule and include early mornings, evenings and weekend hours. Alcohol and a variety of culinary traditions are part of the program.

UNIQUE LEARNING EXPERIENCES

- » A balance between theory and practice
- » Small class sizes
- » Local food experiences
- » Visiting chefs

GRADUATION REQUIREMENTS

To graduate with a Baking Foundations certificate, international students must successfully complete 82.5 credits, as this includes 13 weeks of preparatory courses. Domestic students must successfully complete 60 credits to graduate.

The minimum passing grade for each course is indicated on the course outline.

CONNECTIONS

Assiniboine has a number of agreements with other colleges, universities and professional organizations, making it possible for students to apply credit taken at Assiniboine to programs at other institutions. For up-to-date information on agreements, visit assiniboine.net/articulation or the program page.

CONTACT

Assiniboine International:
Phone: **204.725.8700** ext. 7019
Email: international@assiniboine.net

PROGRAM FEES

Domestic:

Tuition: **\$5,553** Course fees: **\$1,463**
Students' Association fees: **\$240**
Estimated textbooks, tools and supplies: **\$875**

International:

Tuition (includes books): **\$18,195** Course fees: **Included**
Students Association fees: **Included**
Estimated health insurance: **\$1,000**
Estimated tools and supplies: **\$510**

Students may also be expected to provide their own personal protective equipment (PPE), according to current provincial health directives and Assiniboine policy.

Please note: students may be required to purchase additional supplies for this program.

These amounts are non-refundable and full payment is required prior to program start. All fees are estimated and subject to change without notice.

COURSES

| NUMBER | COURSE TITLE | CREDITS |
|----------------------------------|-------------------------------|---------|
| ACADEMIC PREP COURSES | | |
| IAPP-0002 | CDN Intercultural Awareness | 6 |
| IAPP-0003 | Seminar | 4.5 |
| IAPP-0001 | Student Success | 6 |
| IAPP-0004 | Workplace Communication | 6 |
| REQUIRED ADVANCED COURSES | | |
| HLTH-0030 | First Aid Emergency | 0 |
| COOK-0299 | Bakeshop Management | 6 |
| COOK-0296 | Baking Fundamentals | 3 |
| COOK-0262 | Cakes and Specialty Tortes | 9 |
| COOK-0263 | Cookies and Squares | 3 |
| COOK-0297 | Doughs, Breads and Desserts | 9 |
| WRKP-0021 | Fire Safety | 0 |
| COOK-0014 | Food Safe 1 | 0 |
| COOK-0298 | Frozen Desserts | 3 |
| COOK-0265 | Modern Desserts and Plating | 6 |
| COOK-0266 | Pies, Pastry, Puff and Phyllo | 6 |
| COOK-0267 | Preserves and Jellies | 3 |
| COOK-0300 | Quick Breads | 6 |
| COOK-0269 | Special Baking Presentations | 3 |
| HLTH-0047 | WHMIS 1 | 0 |
| HOSP-0037 | Workplace Essentials - Canada | 3 |

Note: Timelines, applicable industry experience, and teaching methodology will depend on program delivery choice; program information sheets subject to change without notice. Visit assiniboine.net for the most up-to-date information.