



**RUSS EDWARDS
SCHOOL**
Agriculture & Environment

BAKING FOUNDATIONS

10-Month Certificate

ELIGIBLE FOR
FINANCIAL AID
& AWARDS

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.

PROGRAM LEARNING OUTCOMES

- Perform problem-solving and troubleshooting recipes.
- Perform basic techniques involved in the daily production of a bakery and pastry shop.
- Recognize and produce both classical and modern baked goods.
- Apply food safety principles and practices as identified by health regulations.
- Apply basic mathematical principles and recipe conversions, bakery formulations, and percentages.
- Demonstrate an understanding of kitchen etiquette and professionalism.
- Apply proper sanitation and safety techniques while demonstrating proper safe work procedures on equipment.
- Apply purchasing principles to the operation of a bakery and/or pastry shop.
- Demonstrate an understanding of baking and pastry foundations.
- Practice skills used in the daily operation of a bakery, including cost controls, food costs percentages, labour costs, and inventory controls.



Campus/Delivery Options
Manitoba Institute of Culinary
Arts, North Hill campus (NH)
Winnipeg campus



Available Intakes
May (NH - int'l students)
September (NH -
domestic students)
November (Winnipeg -
int'l students)



Work Integrated Learning
Learn by Doing

You might be a good fit for this program if you enjoy:

- ✓ Developing your baking skills to a professional level.
- ✓ Using your creativity, invoking keen sense of taste and smell and challenging your aptitude for details.
- ✓ Precision work, including measurements, preparation and organization.
- ✓ A fast-paced, dynamic environment with a focus on teamwork, high-quality production and customer service.
- ✓ A physically demanding work environment, with attention to detail, concentration and repetitive production work.

EXPECTATIONS

Program & Industry

- Work hospitality industry hours, which can range from early morning to late in the evening and often include weekends and holidays.
- Have physical strength and stamina as well as the mobility and motor skills to undertake the required tasks.
- Handle stressful situations appropriately, including dealing with the public.
- Maintain a cooperative spirit while working in a hot, crowded environment.
- Groom and dress according to industry expectations.
- Develop good habits and discipline, arrive on time, in a clean uniform, ready to work.

CAREER OPPORTUNITIES

Baker • pastry chef • pâtissier • bakery assistant • third or second cook • culinary apprentice • kitchen manager • catering manager • chef de parti • sous chef

ADMISSION REQUIREMENTS

- A complete Manitoba Grade 12 or equivalent
- IELTS score of 6.0 with no sub-score less than 5.5 or equivalent

NEXT STEPS

Confidence in the career path you choose to embark on is key and selecting the right program for you is the first step. At Assiniboine, we offer an opportunity to explore and experience a program before applying. Choose to:

SPEND A DAY WITH US

Our Spend a Day program runs from November to March for most programs. When you spend a day at Assiniboine, we partner you with a current student in the program of your choice so you have the opportunity to:

- ▶ Participate in classroom activities
- ▶ Experience college life
- ▶ Explore all of our helpful services for students
- ▶ Meet current college students and instructors
- ▶ Enjoy a free lunch on us!

ATTEND AN INFO SESSION

Join our free live online info sessions to get the inside scoop on your program of interest and life at Assiniboine. Register in advance and log in from home to learn about Assiniboine.

assiniboine.net/experienceassiniboine

Ready to start?
APPLY NOW!

