# BAKING & PASTRY ARTS

## Are you interested in becoming a BAKER?

The ***BAKING & PASTRY ARTS*** Program provides students with a unique opportunity to earn graduation credits, post-secondary credits and industry certification during their grade 12 year.

### WHAT DOES A BAKER DO?

- Measure and prepare ingredients according to recipes, often starting early in the day, and operating mixers, ovens and other equipment
- Decorate and package finished baked goods
- May set prices, order supplies, or serve customers

### WHAT DO I NEED TO START?

- Must be going into grade 12
- Foodsafe Certification
- Strong attendance and punctuality record and overall strong health
- Strong interest in the baking industry with preference given to students who have completed a Cafeteria course
- Completion of grade 10 - Grade 10 English and any type of Math (not Accounting 11) - C+ grades or better increases the student's chance of acceptance and success

### WHAT ARE THE BENEFITS?

- Post-secondary apprenticeship training without the tuition fee resulting in Level 1 Certificate of Qualification (program costs include a material fee of $500, approx. $750 for textbooks and tools, may include UPASS)
- 24 graduation credits (four grade 12 courses)
- Up to 120 hours of work experience and 600 hours of work-based training
- Building connections with employers
- Ability to continue on to Level 2

### WHEN & WHERE IS THE PROGRAM OFFERED?

- Vancouver Community College (VCC) at Downtown Campus
- Semester 1, usually starting in early August and finishing at the end of January

### HOW DO I REGISTER?

- Visit our website to download an application and book an interview
- See your counsellor for more information on this or other exciting opportunities offered at NWSS

**www.nwss.ca**