

# BAKER

WRITTEN: MARIA RANTANEN

PHOTO: NORIKO TIDBALL



David Khy is a soft-spoken young man, but when he gets behind his work station at St. Germain's Bakery in Richmond, he's on top of his game, whipping off cheesecakes, cookies, muffins and, his personal favourite, loaves of bread.

In early June, he was baking muffins in the airline area of the bakery - 96 at a time. David scooped the muffin batter into a piping bag and with an expert swirl of his hand filled the muffin tins, topping them off with a sprinkling of blueberries. Depending on the order, David will bake 200 to 500 blueberry muffins in a morning.

David is 21-years-old and is working at his dream job as a baker. He completed the Vancouver School Board's YOUTH TRAIN IN TRADES program at VCC and graduated from Sir Charles Tupper in 2016 with his first-year ITA certification under his belt. He then needed to finish his 1,500 hours as an apprentice to move on to his second level – which he completed in spring 2017.

Students who continue in the ITA programs can eventually get their Red Seal, a trades certification recognized across Canada on time – lessons that many Youth TRAIN in Trades students learn are integral to the trades

He also had to learn to be fast but produce good quality products. Baking is not a traditional career in David's family and he had never done any cooking or baking at home.

"I don't know how to cook but I do know how to bake," David explained. "Nobody is a baker in my family – only me." It was also a lifestyle change for David. "I learned to be a morning person – if you bake bread, you have to get up at 4 a.m." On an average bread-baking day, David will bake 200 loaves. On a mousse day, he will bake 25 to 30. "I never thought I could make bread or a mousse – I feel really confident in my work," David said about being a baker. "If you plan everything, there's no pressure."

To give him added security and open other possibilities, for example, eventually starting his own bakery, David is pursuing classes in accounting.

For now, he is happy creating sweet treats for customers to enjoy.

To learn more about the Youth TRAIN in Trades baking program, go to <https://bit.ly/2Lg3Ja5>

