

BAKING & PASTRY ARTS



Program Outline

Bakers prepare and produce various breads, cakes, and pastries. Work in this industry can include a broad spectrum of food establishments - supermarkets, bakeries, restaurants, hotels, and other retail settings.

This program takes place 4 days per week for 6 months in the afternoon/evening. Students are encouraged to take other graduation requirements before or after the program, not during.

Application Process - apply in Grade 11

Start by visiting careerprograms.vsb.bc.ca to download an application. Students are encouraged to discuss the application with a school counsellor and family.

Application Deadline	March 1st
Interview Period	March - April
Acceptance Decisions	April - May
Orientation Session	June

Specific details about the Orientation Session will be included in the acceptance letter. Students must attend along with a parent or guardian.

Program Location & Intake Dates

The program takes place at the VCC Downtown campus.

The program typically runs from July to December or August to January, with an option to take additional courses, at your own expense, to complete VCC's Certificate program.

Additional Information

Eligibility

This program is available to students who hold Canadian citizenship or Permanent Resident status and who attend a Vancouver School Board school or alternative program.

Required Certification

FOODSAFE Level 1

Recommended Courses

Food Studies 11 or 12

Any Culinary Arts 11 or 12

Funding Commitment

Tuition will be paid by the VSB for the first level of training. Students are expected to pay for program supplies, equipment, tools, and PPE - approximately \$2100.

Graduation Credits

Foundation Program - 24 credits

Apprenticeship - up to 16 credits

Program Contact

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Youth TRAIN in Trades Programs are offered through a partnership between the Vancouver School Board, SkilledTradesBC, and VCC.



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