

## PRE-REQUISITES

- A Math 10 and an English Language Arts 10
- Current Food Safe Certificate Level 1
- As many Foods & Nutrition/Cook Training courses as possible
- Mandatory 1 week work experience at VCC
- Good attendance and punctuality
- Between 15 and 19 years of age
- Registered and currently attending a public school in Surrey

## APPLICATION PROCEDURE

- Have a discussion with your Career Facilitator, counsellor and parent/guardian to ensure the program meets your goals
- Obtain a district partnership application package from your Career Centre
- Arrange for a four-day work experience at VCC through your Career Facilitator
- Submit a completed application package with all supporting documents to your Career Facilitator before the specified due date
- If short-listed, attend an interview with the District Career Coordinator
- Visit [www.vcc.ca](http://www.vcc.ca) and click on Programs/Courses – Hospitality to learn more

## SELECTION PROCESS

- Students who submit completed applications will have a preliminary interview with their school Career Facilitator
- Applications are forwarded to the district office for review
- Only short-listed candidates will be interviewed for a potential seat in the program
- Students must be on-track to meet the acceptance criteria for the post-secondary institute
- Students must be able to meet the physical demands of the program
- Students must meet all criteria, be self-motivated, independent learners and capable of success in the program

The Bakery & Pastry Arts Program  
is located at:

### Vancouver Community College

Downtown Campus  
250 West Pender Street  
Vancouver, BC V6B 1S9

For further information contact:

Your Secondary School Career  
Education Department

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Or

Surrey Schools District Career  
Education Department

# BAKING & PASTRY ARTS PROGRAM

A partnership between

**Vancouver Community  
College**



And



**Career Education Department**

Are you interested in becoming a Baker?

### **JOB DESCRIPTION**

Bakers prepare doughs, batters and other ingredients and then produce items such as breads, buns, cakes, pies, cookies and other baked goods. They are employed in a variety of food establishments but the vast majority of work takes place in retail settings such as supermarkets, specialty bakeries, restaurants and hotels.



### **CONNECT TO POST SECONDARY**

Through the Bakery & Pastry Arts Program you have the potential to earn both high school and post-secondary credits.

### **COURSE CREDITS**

- TRNZ 12A
- TRNZ 12B
- TRNZ 12C
- TRNZ 12D
- TRNZ 12E
- TRNZ 12F
- WEX 12A

### **PROGRAM LENGTH**

- 24 weeks
- Starts mid-summer

### **SCHEDULE**

- 1st week Tue-Fri, 2nd week Mon-Fri
- Mon-Thu for duration of the program (1:00 p.m. - 7:15 p.m.)
- Fridays are for Work Experience which is a mandatory component of the program

### **COSTS (Paid by the Student)**

- Uniform (approx. \$220)
- Safety equipment as required
- Textbooks, workbooks, tool kit (approx. \$750)
- Compass card

### **ITA YOUTH WORK IN TRADES PROGRAM**

Students may have the opportunity to receive up to 16 additional high school credits for paid apprentice work. Continued paid work and schooling may earn you Red Seal certification.

### **YOUTH WORK IN TRADES AWARD**

Students may have the opportunity to receive a Youth Work in Trades award of \$1,000.00 by starting an apprenticeship while still in high school.



Services provided through funding arrangements with the Industry Training Authority (ITA), a British Columbia Crown Agency, and the Surrey School District Career Education Department.