

ACE-IT

**A Post
Secondary
Program for
Secondary
School
Students**



**Do you dream of being a Baker one day?
If so, we have the perfect program for you!**

BAKING & PASTRY ARTS

What's cooking?

The ACE IT Baking & Pastry Arts Program is here to help you change your passion into your career. The new skills and experiences acquired, combined with your culinary ability will give you a boost into the field of professional baking.

Upon successful completion, you will receive credit for Level 1 apprenticeship. Baker is a nationally designated trade under the Inter-provincial Red Seal program.

This six month program is offered at VCC fulltime from February to July and August to January. Classes are held from 1 – 7:15 pm Monday – Thursday, with work experience on Friday.

The task at hand

- learn basic baking preparation skills required by industry
- arrange presentable baked items to meet the expectations
- handle, prepare, and store food safely
- put your innovative mind and creativity to work



Where it's at

You can find employment in a variety of settings such as:

- Supermarkets
- Specialty bakeries
- restaurants and hotels

Remember, if you achieve your Interprovincial Red Seal, you can work anywhere in Canada.

Ingredients for success

You must intend to complete all secondary school graduation requirements. In addition you should have:

- as many Foods & Nutrition/Cook Training courses as possible
- Food Safe Level 1
- Strong attendance and punctuality record

DUE TO THE 2010 WINTER OLYMPICS, PROGRAMS SCHEDULED TO COMMENCE FEBRUARY 2010 WILL COMMENCE MARCH 2010.

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Do you have what it takes?

If you have the following, then you're already half way there!

- fluent in English (oral and written)
- dedicated and committed to further your desired career goals
- good dexterity and hand-eye coordination
- artistic ability
- ability to stand for prolonged periods of time
- ability to withstand stressful situations and environments
- ability to function efficiently in extreme heat
- strong organizational skills & ability to multi-task

What's in the pot for you?

Here's what you can accomplish:

- Completing the Baking & Pastry Arts Program saves you approximately \$2500.
- Receive 24 credits towards graduation.
- Earn a Career Preparation Program Certificate in the focus area of Tourism Hospitality and Foods.
- Receive an additional 16 credits if enrolled in Secondary School Apprenticeship either during or at the completion of the ACE IT program.
- Received credit for Level 1 Technical Training equivalency plus 600 work-based hours towards your apprenticeship.

**What we've got for you!**

The program is designed especially for young minds like yours. With our modern equipment and techniques, you'll get the best to be the best, with courses such as:

- Quick Breads
- Puff Dough
- Bread Dough
- Sweet Yeast Goods
- Laminated Yeast Dough
- French Pastries
- Cake Decorating
- Cake Making
- Bakery Merchandising
- Cookies

How to make it happen!

There are several steps for you follow:

- You must meet with your counsellor and parent(s) to help plan your courses.
- Complete the ACE IT application package.

Once that's done, hand in your application package to your counsellor or Career Centre staff by **October 31st** for the February program or **March 31st** for the August program.

After that, the District Career Programs staff at the VSB will review your application then get back to you for an interview. If you are accepted into the program get ready to embark on your first career!

**WHO TO CONTACT**

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In Partnership

VSB Vancouver School Board

and

Vancouver Community College 

Check out these websites!

www.itabc.ca

www.vsb.bc.ca

go to:
programs - k to 12 - career programs