



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 Interprovincial Red Seal program.

This six month program is offered at VCC fulltime from early July to late August. Classes are held from 1:00 pm – 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

## 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.
- Receive an additional 16 credits if enrolled in Secondary School Apprenticeship either during or at the completion of the ACE IT program.
- Receive 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 to 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. Application deadlines are listed on the VSB website.

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

**Carole MacFarlane**  
**Career Programs Coordinator**  
**(604) 713-5051**

**Wendy Gilmour**  
**Apprenticeship Facilitator**  
**(604) 713-4470**

*In Partnership*

**VSB** Vancouver School Board

and

Vancouver Community College 

## Check out these websites!

[www.itabc.ca](http://www.itabc.ca)

[www.vsb.bc.ca](http://www.vsb.bc.ca)

go to: → Programs  
 → Secondary Students  
 → ACE IT Programs

