

Baking and Pastry Arts - Pastry Certificate

Program Credential	Certificate
Program Length	11 months
Start Date / Intakes	Winter term
Campus Location	Downtown
Tuition & Credits	\$476.69 per credit for 44 credits
Total Tuition Fee	\$20,970 for 11 months
Tuition Deposit	\$13,500 (\$5,000 of the tuition deposit is non-refundable)

Description

The Baking and Pastry Arts – Pastry Certificate is designed to help learners connect theoretical principles of baking with practical application. It offers learners the opportunity to become skilled bakers and pastry cooks with in-depth knowledge and skills to troubleshoot errors and manage product outcomes thereby making positive contributions to their employers and their trade.

NOTE: This is a stand-alone program with no options to combine specialties. Students wishing to study both artisan baking and pastry specialties should apply to the 2-year [Baking and Pastry Dual Certificates](#) program.

Admission Requirements

- Grade 10 completion and 18 years of age or high school graduation
- English proficiency requirement:
 - English 10 with a C or higher, or
 - Academic IELTS overall 5.5 (with no band less than 5.0), or
 - TOEFL iBT 68, or
 - Canadian Language Benchmark Placement Test: Listening 7, Speaking 7, Reading 7, Writing 6
- Math 10 with a C or higher
- Food Safe Level 1

Application Periods

Applications are only accepted during the following application periods. Many high-demand programs fill quickly. Visit www.vcc.ca/ieavailability to check the seat status of your program of choice.

Intake	Application Open	Application Deadline (without a valid Study Permit)	Application Deadline (with a valid Study Permit)
Winter term <i>(January –April start dates)</i>	February 1	August 31	November 30

How to Apply

Check <http://www.vcc.ca/international/future-students/how-to-apply/> for information about how to apply.

VCC International Education

Downtown campus, 250 West Pender St., room 100, Vancouver, B.C. Canada V6B 1S9

tel: 1.604.443.8600 ■ email: study@vcc.ca

VCC India office tel: +91-72289-34387 ■ email: india@vcc.ca

vcc.ca/international



Program Structure

This program consists of 4 terms. The first 2 terms provide basic knowledge and training of the baking and pastry arts theory and practice. Students learn the Pastry specialty in Term 3. In Term 4 students participate in a practicum and complete a capstone project.

Classes generally run from 7 a.m. to 12:30 p.m., Monday to Friday. The April intake classes run from 1 p.m. to 6:30 p.m. The work experience at the end of the 10 months is scheduled by the employer. Class times are subject to change.

Term 1	Term 2
Basic Principles Basic Methodology Budgeting & Cost Control Retail Operations	Professionalism & Organization Fermentation Lamination Aeration & Emulsification Design & Decoration Frying
Term 3	Term 4
Chocolate & Confections Catering & Special Orders Dessert Cakes Small Desserts & Pastries Plated Desserts	Work Experience Capstone Project

Career Prospects

Baking and Pastry Arts graduates may find employment in retail bakeries, supermarkets, department stores, artisan bakeries, hotels, camps, and other food related businesses in roles such as commercial baker, pastry cook, artisan baker, and retail bakery salesperson.

Total Program Fees: \$22,670 (approximately)

Total program fees include tuition fees, college initiative fees, student union fees, extended health and medical insurance fees, U-Pass, graduation fees, campus resource fees and other fees payable to VCC. For the breakdown of fees, please visit www.vcc.ca/international and check individual program pages for details.

Tuition fees and other fees are approximate and subject to change due to yearly increases without notice. Students will be required to pay increased rates if the fees change at any time during the period of enrolment in the program. Tuition and other fees are payable on a continuous basis based on the courses in each program and when those courses are scheduled.

Application and assessment fees are non-refundable.

All program information including tuition and other fees, course/program content, length, admission requirements, prerequisites, start/end dates, postponements, and/or cancellation is subject to change without notice.