

PRE-REQUISITES

- Registered in a Surrey public school and not yet achieved Ministry of Education graduation
- Between 15 and 19 years of age
- Strong attendance and punctuality
- Successful completion of Grade 10
- Grade 10 English language arts, math and science
- Current Food Safe Certificate Level 1
- As many foods & nutrition/cook training courses as possible

APPLICATION PROCEDURE

- Have a discussion with your Career Facilitator, counsellor and parent/guardian to ensure the program meets your goals
- Attend a site visit in Vancouver, details will be provided by your Career Facilitator
- Obtain a district partnership application package from your Career Centre
- Submit a completed application package with all supporting documents to your Career Facilitator before the specified due date. This includes an intake package of a portfolio and questionnaire.
- Visit 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
- If short-listed, attend an interview with VCC Baking and Pastry Department
- 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

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 most of the work takes place in retail settings such as supermarkets, specialty bakeries, restaurants and hotels.



CONNECT TO POST SECONDARY

Through the Baking & 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

- 23 weeks
- Starts in July

SCHEDULE

- Monday -Thursday
(11:30 a.m. - 6:30 p.m.)
- Fridays are for work experience, which is a mandatory component of the program

COSTS (Paid by the Student)

- Approximately \$2,100 for college fees and materials
- Safety equipment as required

SKILLEDTRADESBC 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 SCHOLARSHIP

Students may have the opportunity to apply for a Ministry of Education / SkilledTradesBC scholarship of \$1,000.00. This scholarship program begins after July 1, 2024.



Services provided through funding arrangements with SkilledTradesBC, a British Columbia Crown corporation, and the Surrey School District Career Education Department.