

BAKING AND PASTRY APPRENTICE (BAKP)

BAKP 1001 Credits: 4

Bak & Pastry(Baker) Appr Lvl 1 Total Hours: 120

This course enables students who are already working in the baking industry to enhance and expand their knowledge according to SkilledTradesBC standards. Course content aligns with the current SkilledTradesBC Baker Program Outline. Instruction is provided through lectures to introduce theory and demonstrations to illustrate practical application of the theory. Students then have opportunities in the baking labs to apply their skills and to demonstrate their knowledge. Students will cover a vast variety of topics and make various products. Students will apply theoretical concepts and practical skills with proper assembly guidelines and suitable decorative techniques to build and finish various products. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Group discussions are facilitated to reflect on processes, product outcomes, customer relations, and learning.

Pre-requisite(s): Students must be registered and have an active apprenticeship record with SkilledTradesBC and have received a SkilledTradesBC Identification number

BAKP 2001 Credits: 4

Bak & Pastry(Baker) Appr Lvl 2 Total Hours: 120

This course enables students who are already working in the baking industry to enhance and expand their knowledge according to SkilledTradesBC standards. Course content aligns with the current SkilledTradesBC Baker Program Outline. Instruction is provided through lectures to introduce theory and demonstrations to illustrate practical application of the theory. Students then have opportunities in the baking labs to apply their skills and to demonstrate their knowledge. Students will cover a vast variety of topics and make various products. Students will apply theoretical concepts and practical skills with proper assembly guidelines and suitable decorative techniques to build and finish various products. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Group discussions are facilitated to reflect on processes, product outcomes, customer relations, and learning. Students must have Apprenticeship Level 2 eligibility with SkilledTradesBC.

Pre-requisite(s): Students must be registered and have an active apprenticeship record with SkilledTradesBC and have received a SkilledTradesBC Identification number

BAKP 3001 Credits: 4

Bak & Pastry(Baker) Appr Lvl 3 Total Hours: 120

This course enables students who are already working in the baking industry to enhance and expand their knowledge according to the SkilledTradesBC standards. Course content aligns with the current SkilledTradesBC Baker Program Outline. Instruction is provided through lectures to introduce theory and demonstrations to illustrate practical application of the theory. Students then have opportunities in the baking labs to apply their skills and to demonstrate their knowledge. Students will cover a vast variety of topics and make various products. Students will apply theoretical concepts and practical skills with proper assembly guidelines and suitable decorative techniques to build and finish various products. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Group discussions are facilitated to reflect on processes, product outcomes, customer relations, and learning. Students must have Apprenticeship Level 3 eligibility with SkilledTradesBC.

Pre-requisite(s): Students must be registered and have an active apprenticeship record with SkilledTradesBC and have received a SkilledTradesBC Identification number