

ARTISAN BAKING CERTIFICATE

Purpose

The Artisan Baking Certificate provides learners with a comprehensive foundation in the theory and professional practice of artisan baking to prepare them for employment and advancement in the baking industry.

The first six months focus on the development of basic technical skills in baking and pastry arts, and a professional mindset that includes food safety, organization and time management, interpersonal skills, and the relationship between product outcomes and the underlying scientific principles and processes. The final five months introduce students to advanced principles and techniques in fermentation and artisan baking and the continued development of occupational skills.

Duration

The program is 44 weeks. Students must complete the credential within 3 years.

Students who successfully complete this credential may be eligible to receive advance standing in the Pastry Arts Certificate.

Learning Outcomes

Upon successful completion of this program, graduates will be able to:

1. Apply advanced skills and knowledge in artisan baking to the production of a variety of advanced artisan breads and pastries in a professional baking environment.
2. Evaluate advanced artisan breads and pastries for consistency and accuracy in yield, flavour, texture, and overall appearance according to product specifications and standards.
3. Identify and describe the principles of nutrition relating to advanced artisan breads and pastries.
4. Adhere to industry health, safety and employment standards in the preparation, handling, and storage of food and equipment.
5. Apply the knowledge, skills, and attitudes necessary for success and sustainable professional practice in artisan baking.
6. Reflect on performance and practice to enhance professional skills needed to enter and advance in the artisan baking industry.

Admission Requirements

- English Language Proficiency (<https://www.vcc.ca/applying/registration-services/english-language-proficiency-requirements/>) at a grade 10 level or equivalent
- Apprenticeship and Workplace Math 10 or equivalent
- Valid BC FoodSafe Level 1 Certificate (<http://www.foodsafe.ca/>) or equivalent

Program Requirements

Code	Title	Credits
BAKG 1150	Quick Breads & Cookies	4
BAKG 1155	Pies, Tarts, Puff Pastries	4
BAKG 1160	Basic Lean Yeast Doughs	4
BAKG 1165	Basic Rich Yeast Doughs	4
BAKG 1170	Basic Cakes & Pastries	4
BAKG 1175	Specialty Cakes & Pastries	4
BAKG 1265	Advanced Lean Yeast Doughs	4
BAKG 1266	Sourdough Baking	4
BAKG 1267	Advanced Rich Yeast Doughs	4
BAKG 1268	Advanced Laminated Doughs	3
BAKG 1269	Gluten Free Baking	1
BAKG 1365	Artisan Baking Capstone Project	1
BAKG 1366	Artisan Baking Work Experience	3
Total Credits		44

Evaluation of Student Learning

In the baking lab, students are continuously assessed on clean and safe work habits, organization, teamwork, technical skills, product outcomes, and the application of theoretical principles and processes to their practice. Students develop a reflective practice by recording their observations and questions relating to practice and exploring those in facilitated group discussions. Instructors provide daily feedback on individual student progress and learning needs and weekly evaluation of performance.

Theoretical learning is evaluated with weekly reading assignments and quizzes.

Students must achieve a minimum of 70% in each course to receive the VCC Artisan Baking Certificate.

Prior Learning Assessment and Recognition (PLAR)

Prior learning assessment and recognition is not available for this program.

Transcript of Achievement

The evaluation of learning outcomes for each student is done by the instructor and reported to the Student Records Department at the completion of each course.

The transcript typically shows a letter grade for each course. The grade point equivalent for a course is obtained from letter grades as follows:

Grading Standard

Grade	Percentage	Description	Grade Point Equivalency
A+	96-100		4.33
A	91-95		4.00
A-	86-90		3.67
B+	81-85		3.33
B	76-80		3.00
B-	70-75	Minimum Pass	2.67

F	0-69	Failing Grade – unable to proceed to next Term	0.00
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S	70 or greater	Satisfactory – student has met and mastered a clearly defined body of skills and performances to required standards	N/A
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U		Unsatisfactory – student has not met and mastered a clearly defined body of skills and performances to required standards	N/A
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I		Incomplete	N/A
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IP		Course in Progress	N/A
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W		Withdrawal	N/A
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Course Standings

R		Audit. No Credit	N/A
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EX		Exempt. Credit Granted	N/A
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TC		Transfer Credit	N/A
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Grade Point Average (GPA)

1. The course grade points shall be calculated as the product of the course credit value and the grade value.
2. The GPA shall be calculated by dividing the total number of achieved course grade points by the total number of assigned course credit values. This cumulative GPA shall be determined and stated on the Transcript at the end of each Program level or semester.
3. Grades shall be assigned to repeated courses in the same manner as courses taken only once. For the purpose of GPA calculation of grades for repeated courses, they will be included in the calculation of the cumulative GPA.