

Baking Foundations

(one year (13 months) post-secondary certificate)

Please read and think about the following information below carefully to decide whether this program is a good fit for you. This information may change and is simply intended to offer you a helpful perspective on what you will experience in this program.

Program Dates:	Will depend on intake date.
Scheduled Breaks:	Last week of December and first week of January (two weeks); other short breaks will depend on intake date.
Post-Graduation Work Permit length:	Up to 13 months.
Schedule:	Will depend on intake date and location. Will be Monday to Friday, usually 5-6 hours each day. Program could include evening classes or events. Winnipeg program will require evening classes for first 12 weeks at minimum.
Campus Locations:	Will depend on intake location, Brandon or Winnipeg. Brandon: 1035 1 st Street North; Winnipeg: 1313 Border Street and 2055 Notre Dame Avenue. Cannot “transfer” between cities.

What You’ll Study:

Learn preparation procedures, production methods and presentation techniques for baked goods, pastries and desserts. Receive specialist instruction on quick breads, cakes, icings, bonbons, frozen desserts, confectionery and chocolate. Begin your understanding of bakery management and leadership skills, menu development and design skills, and food security and food systems sustainability.

Required seminars for certification in first aid, fire safety, food safety, and managing hazardous materials. These seminars are early in the program, and if you miss or fail any of them, you **cannot continue** in the program, with no refund.

See course descriptions [here](#). Click on the “Courses & Costs” link.

See PDF document on [this page](#). However, use International Costs from [this page](#), under the “Courses & Costs” link.

See video [here](#).

How You’ll “Learn By Doing”

All learning will require significant “hands on” practice and skill development. Students will spend most days in the kitchen. **All** students will participate in preparation, production and clean-up, daily.

You'll be involved in group and community events that include planning and preparing food and serving the public.

What You’ll Need to Do to Graduate

- Attend all classes and activities. Arrive on time every day. Participate fully and ask questions.
- Ask instructors or advisors for help when you need it, and ask for help early!

- Purchase all required supplies, including uniforms and equipment.
- Programs at Assiniboine have certain technology requirements. Students require access to computer devices at home and may be required to bring these on campus when instructed. Refer to assiniboine.net/tech for more detailed information about the requirements for this program.
- Practice all skills until you can demonstrate “mastery”-- do them correctly and quickly.
- To graduate, you must pass all courses **and** have a grade point average (GPA) of C (60%). Attendance, punctuality and professional behavior will be part of grades. Passing many courses with only a D (50%) can make your GPA too low to graduate.
- Re-testing is generally not an option. If you fail a course, it may not be available again until the following year and will create an “unscheduled break” for you.
- All English skills (reading, writing, listening, speaking) are important. Evaluation could include tests, group projects, presentations, public events and research papers.
- Complete all evaluations.
- **Do your own work.** Cheating, not referencing sources of your ideas, or using other people’s work could result in failing grades/suspension.
- Wear your uniform each day it is required in the kitchen; if you do not, you will receive a 0 for that day. Maintain cleanliness of yourself and your uniform. Bathe yourself daily and use antiperspirant or deodorant. Launder or change your uniform daily.
- Share work of preparation, production and cleaning for classes and events, including washing dishes. Work until instructors dismiss the full class group.
- Manage physical demands like lifting/carrying heavy containers or trays, standing for several hours, bending, using equipment, washing dishes, cleaning facility. Manage fast pace of kitchen work.
- Appropriately and safely handle food and equipment.
- Work co-operatively in teams and behave respectfully towards all students, staff and guests.
- **English only.**
- **No cell phones** during class activity.

How Assiniboine College Can Help You

- Trained instructors will share their knowledge and experience from the industry, and will give you frequent and specific feedback on your progress.
- Learning Commons staff available to assist with study skills, like test-taking and writing papers.
- Student advising staff offer support for personal issues.
- A Regulated International Student Immigration Advisor can answer questions related to permits.

Job Options for Graduates

The Baking Foundations program prepares graduates to excel within patisseries, bake shops, hotel and restaurant dessert kitchens, catering companies and more. Work in traditional kitchens or in pop-up bakeshops and specialist businesses like cake shops, cupcake shops and even in Canada’s budding independent doughnut shop sector.

Many jobs will require early morning or evening and weekend work, including long hours.

Possible jobs on Manitoba In-Demand Occupations list: [Baker](#)

Costs:

Tuition: see website and letter of acceptance. **Tuition will be non-refundable and non-transferrable.**

Baking tools and supplies: approximately \$1200. **Required.** NOT included in tuition.

Health insurance: All international students will **require** health insurance. Cost approximately \$1000.

You may require access to **computer devices** at home. Read [here](#) for more detailed information. **Transportation and living costs** are your responsibility.

Other Important Information

Dietary preference or allergy/intolerance: You will generally be using ingredients that include **gluten**. Many other recipes include **eggs, dairy** (milk products) or **meat**. **You must touch, taste and bake with these foods**. You will **not** be required to eat (swallow) these foods. If you have a food allergy, or other restriction related to tasting or using any of these foods, **please contact** international@assiniboine.net to discuss **before** paying any tuition.

Alcohol: You must sometimes use alcohol in baking. You will **not** be required to drink or taste alcohol. **The Baking Foundations program may not have space every year**. Therefore, if you fail a course, the college CANNOT guarantee a seat will be available in another intake. This will create an “unscheduled break” and/or may make it impossible to graduate from the program.