

# BAKING FOUNDATIONS

**10-MONTH  
CERTIFICATE**

Create scrumptious baking in this hands-on program. Learn to prepare delicious baked goods, pastries and desserts while developing a solid foundation that will serve you well in a wide variety of careers.

## Why should you choose Baking Foundations?

### 1 Turn up the heat

Join one of the most creative, fastest-paced areas of the hospitality industry, and learn skills that are in demand across Canada and around the world! This one-year interactive program features a high degree of hands-on experience through in-class baking production. Learn preparation procedures, production methods and presentation techniques for baked goods, pastries and desserts.

### 2 Mix with industry

Our dynamic, contemporary curriculum puts students in touch with the latest trends and practices used throughout the industry, and includes theory as well as practical instruction. Receive specialist instruction on quick breads, cakes, icings, bonbons, frozen desserts, confectionery and chocolate. Enjoy the opportunity to take part in local food experiences.

### 3 A recipe for success

Graduates will leave the program with a solid foundation of industry-standard, bakeshop skills. You will emerge from the program with a head start in bakery management and leadership skills, menu development and design skills, and an appreciation for food security and food systems sustainability.

### 4 A proven path

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.

#### CAMPUS/DELIVERY OPTIONS

-  Manitoba Institute of Culinary Arts, North Hill Campus
-  Winnipeg Campus

#### AVAILABLE INTAKES

-  May (North Hill campus - international students)
-  September (North Hill campus - domestic students)
-  November (Winnipeg campus - international students)

#### WORK PLACEMENT(S)



## CAREER OPPORTUNITIES

Patisseries • bake shops • hotel and restaurant dessert kitchens • catering companies • traditional kitchens • pop-ups • cake shops • doughnut shops

## ADMISSION REQUIREMENTS

- » Complete Manitoba Grade 12 or equivalent
- » IELTS score of 6.0 with no subscore less than 5.5 or equivalent

# Be Confident IN YOUR CAREER PATH

Confidence in the career path you choose to embark on is key, and selecting the right program for you is the first step. At Assiniboine, we offer an opportunity to explore and experience a program before applying.

## SPEND A DAY WITH US

Our Spend a Day program runs from November to March for most programs. When you spend a day at Assiniboine, we partner you with a current student in the program of your choice and you will have the opportunity to:

- » Participate in classroom activities
- » Experience college life
- » Explore all of our helpful services for students
- » Meet current college students and instructors
- » Enjoy a free lunch on us!

## ATTEND AN ONLINE INFO SESSION

Our free, live online information sessions give you the inside scoop on our college, the program you're interested in and life at Assiniboine. Register in advance and from the comfort of your own home, log in to learn what Assiniboine has to offer.

## STILL NOT SURE?

Contact our recruitment team to arrange a campus tour or an appointment to discuss your career options.

Scan the QR code or visit [assiniboine.net/experienceACC](https://assiniboine.net/experienceACC) to register or connect with our recruitment team!

