Baking Courses Get Your Foot in the Baking Industry

by Jason White

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Do you know that all it takes to succeed in entry-level positions at retail bakeries, supermarkets, department stores, hotels, camps and other related businesses is attending two-semesters of full-time baking courses at Centennial Collegeâ€™s Baking â€“ Commercial Bakeries program? Upon completion of the baking courses within this program, graduates are qualified for entry-level positions in retail bakeries, supermarkets, department stores, hotels, camps and other related business. The following companies may hire qualified graduates who have completed an advanced program after finishing Centennial Collegeâ€™s baking courses: Costco, Wal-Mart Supercentre, Loblaws, Metro and Sobeys.

This program is ideal for those people who enjoy baking pastries, can imagine themselves working in commercial kitchens and have a general interest in the baking industry. To apply, students are required to have completed at minimum an Ontario Secondary School Diploma (OSSD) or equivalent, or mature student status (19 years or older). In addition, they must have completed English Grade 12 C or U or equivalent, or skills assessment.

Once they are accepted, students attend baking courses at Centennial Collegeâ€™s largest location, Progress Campus, which also houses many of the hospitality and tourism programs. This location offers training facilities such as a kitchen in which students can obtain hands-on training to complement what they learn in their baking courses. In addition, students learn in a newly renovated lab and have a state-of-the-art computer lab at their disposal.

All of Centennial Collegeâ€™s baking courses are designed to meet industry demands for people skilled in producing baked goods. Guiding students through their time at the school are instructors who are professional bakers and can offer personal anecdotes and provide students with advice on getting ahead in the industry. The fast-paced training sees students learning to produce commercial quantities of breads, rolls, sweet dough, savoury and sweet pastry, danish and puff pastry, cookies, cakes and desserts. In addition, graduates have the knowledge, skills and attitudes necessary to carry out their duties in a safe, ethical and professional manner.

Among the specific baking courses are: Practical Math for Hospitality (through classroom instruction and computer lab work, learners study the mathematics used in common business settings and common statistical applications); Baking and Pastry Arts Theory (provides students with essential, practical knowledge to produce commercial baking products. Through study sessions, students review major baking ingredients, their industry applications, trade terminology and baking production principles and method); Quantity Baking Production (learners demonstrate the basic principles of baking and develop the skills necessary for success in a large scale baking environment. Emphasis will be placed on technique, terminology, organization, professionalism, safe handling and storage of products). Other baking courses in Toronto at Centennial College include: Baking and Pastry Arts Practical, Introduction to Computing, Principles of Food, Beverage & Labour Costs Controls, and others.

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In this article, Emma writes of the benefits students gain from attending Centennial College’s a baking courses such as Baking and Pastry Arts Practical, Introduction to Computing and more.

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