



What exactly does a Baker do?

“...prepare doughs, batters and other ingredients and then produce items such as bread, buns, cakes, pies, cookies and other baked goods... employed in a variety of food establishments but the vast majority of work takes place in retail settings such as supermarkets, specialty bakeries, restaurants and hotels.”

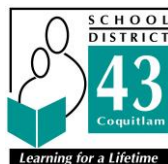
Why is this a wonderful opportunity to do in my grade 12 year?

It saves you about \$2,100 in tuition
You earn your **Level 1 technical training** while still in high school.

A **fully certified** (“Red Seal”) **Baker** will take **3 levels of technical training** and **5,400 hours of employment in this trade**... you are well on your way on your career path!

Technical Training Partner

This “Youth TRAIN in Trades” post-secondary training program is a partnership between the **Coquitlam School District 43** and **Vancouver Community College (VCC)**. Feel free to contact any of the people below to ask questions or receive more information.



Contact Us

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More Info, including Apps

Please visit our website:
www.sd43.bc.ca/CareerPrograms



BAKER

Post Secondary Training
TUITION FREE!



Pre-Requisites

You **must** have the following courses completed before entering the program:

- English 11
- any Math 11 (“C+”)

Since you will be working in a kitchen environment, it would be **recommended** to have experience in one or more of the following courses or areas:

- Foods & Nutrition or Cook Training
- Art, or other “creative” course

Equipment & Costs

Tuition: Free! SD43 will cover this fee.

Student fee: approximately **\$1,400**.
(textbooks/guides, tools, UPass, laundry...)

Students must supply their own **non-slip** shoes (generally good runners are fine).

Program Schedule

This **6-month** program is taught at **VCC** (Downtown) from **early August to late January**. It runs **Monday to Thursday (1.00pm – 7.30pm)**.

Program Credits

Students who successfully pass this Trades Training program will gain:

- **24 high school credits** (grade 12 level) that count towards graduation
- **VCC course credits**
- **Level 1 technical training** recognized by the Industry Training Authority (ITA) and **certification hours**

Application Process

Students must complete a paper **application form** (obtain from website), which includes a **letter of reference** and an **updated resume**, and submit it to their **counselor**.

Once a completed application is received, a **personal interview** will be done with the Coquitlam coordinator.

VCC requires each student to:

- do **4-day practicum** at VCC (TBD)
- do **personal interview** (early May)
- attend a ‘**Parent & Student Information Evening**’ (early March)

This 16-seat cohort is made up of students from several different school districts – **VCC makes the final decisions** on who is offered a seat. Traditionally **Coquitlam has received 1-3 seats**.

Applications are accepted all year, but final decisions are made in **mid-May** for the following school’s program intake.



Is this Baking Program right for me?

This amazing opportunity is appropriate for students who demonstrate the following:

- Physical condition and stamina to meet the demands of the baking industry
- Ability to work safely at all times
- Previous baking and/or cooking experience
- Strong reading comprehension and study skills
- Excellent time management
- Strong multi-task skills
- Work independently
- Interest in working with people
- Maturity, interpersonal & communication skills
- Good hand-eye coordination
- Good interpersonal skills