**BAKING & PASTRY ARTS DEPARTMENT**

**YOUTH TRAIN IN TRADES BAKING FOUNDATION CERTIFICATE**



# COMPONENTS

A **completed** Intake Package must have these two components:

1. **Portfolio**
2. **Questionnaire**

# Please read all instructions carefully and submit your intake package, via email, to both VCC contacts listed here, no later than Sunday, April 7, 2024:

1. **Laurie Vestergaard**, Department Head, VCC Baking and Pastry (lvestergaard@vcc.ca) and
2. **Kimberly Tada**, Instructor (ktada@vcc.ca)

**\*\* suggestion:** email it on the Wednesday before it’s due and include your own personal email in the Blind CC (BCC) box, that way you know it was sent, as you will get a copy in your Inbox as ‘proof’. Always a good idea to follow up on the Thursday or Friday asking Laurie and Kimberly if they did receive your portfolio and questionnaire.

1. Use the following examples to name each of the two files you need to submit:
2. tsingh\_YiTBaking\_2024\_portfolio
3. tsingh\_YiTBaking\_2024\_questinonaire

# PORTFOLIO

Create a **PowerPoint presentation** with **6 - 10 slides**. Each slide should include image(s) and a written description of the learning you experienced in the process(es).

**Pick one of these two options**:

1. you have enough/lots experience in **baking** (at home, community, employment, etc.) – you can do ALL your slides based on those baking experiences, and maybe include one slide on your artistic/physical activities **or**
2. you do not have any, or very little, **baking** experience – include what baking slides you can, but also include slides that reflect your experience in other **artistic or physical activities**, or your **involvement in your community**

# QUESTIONNAIRE

Complete the following seven (7) questions to give us a sense of how you like to spend your time and why you are interested in this program.

1. **What interests you about baking?**

<answer>

1. **What are your favourite foods?
Explain why they are your favourite foods.**

<answer>

1. **What are you looking forward to at VCC if you are accepted into this program?**

<answer>

1. **How comfortable are you about asking questions in class?
Explain and/or give examples.**

<answer>

1. **How do you feel about asking for help?**

<answer>

1. **Do you like to be challenged?
Please explain your answer.**

<answer>

1. **What are your plans after completing the baking program?
Please include both your educational and career goals.**

<answer>