

## PROGRAM DESCRIPTION

The culinary industry is evolving. Rather than becoming specialists in one area, today's chefs require a **holistic blend of skills** encompassing the entire range of food production. Working with individual portions and banquet-style desserts, you will develop enhanced production and presentation skills with:

- Advanced breads, yeast doughs and cookie varieties
- French pastries
- Cake baking, assembly, piping and decoration
- Cheesecakes, mousses, creams and sauces
- Chocolate and confections
- Wedding and special occasion cakes
- Ice cream and frozen desserts
- Healthy baking

Culinary Management graduates and Red Seal chefs have an exciting opportunity to complete a **full year of learning in just 14 weeks**. This fast-paced, energetic model of delivery is unique in the province. At Loyalist, you will:

- Learn in small classrooms with one-on-one, personalized attention
- Train for a full range of advanced baking and pastry skills in our outstanding kitchen facilities
- Spend over 70% of your classroom time in labs and workshops, learning hands on
- Develop a deep understanding of baking theory, preparing you to adapt to different conditions, working with the ingredients and equipment available
- Learn to translate your passion and knowledge from your head to your hands, and utilize that training to achieve consistently excellent results

## OUTSTANDING FACULTY MAKE THE DIFFERENCE:

- Receive individual attention from industry professionals who are invested in student success
- Instructors are all industry professionals, including licensed chefs and pastry chefs, chocolatiers and bakers specializing in wedding and special occasion cakes
- Faculty have a tremendous depth and breadth of experience, working in environments ranging from the Fairmont Chateau Whistler while hosting the 2010 Vancouver Olympics, to first-class dining establishments around the world
- The program, which is continually refined with the input of industry professionals, was developed by Chef John Schneeberger, a renowned chef with 17 years of teaching experience and the host of the weekly TV cooking show *Chef Class*

## APPROXIMATE COSTS (2013-2014)

Tuition/Ancillary Fees: \$3,659 (two semesters)  
Equipment Kit: \$300

## ADMISSION REQUIREMENTS

- Ontario College Diploma in Culinary Management, or equivalent
- Red Seal Cook/Chef, or international equivalent
- Applicants with significant related work experience will be considered on an individual basis
- Transfer students from other institutions will also be considered on an individual basis

# LOYALIST

## LOYALIST COLLEGE

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## EBFC ENHANCED BAKING FOR COOKS



# ENHANCED BAKING FOR COOKS



**Contact:** [ebfc@loyalistic.on.ca](mailto:ebfc@loyalistic.on.ca)

## PROGRAM LENGTH

Two-semester Ontario College Post-Graduate Certificate delivered in 14 weeks, May through August

## HIGHLIGHTS

- To be a great chef, passion and creativity are a must—but a broad range of expertise is what sets the best apart from the rest
- Culinary Management diploma graduates and Red Seal Cooks can complete a full year of learning in **just 14 weeks**
- Train hands on for a full range of advanced production and presentation techniques in our outstanding kitchen facilities
- Receive one-on-one attention from specialized industry professionals

## CAREER OPPORTUNITIES

The demands of the food service industry are evolving, and the most valuable chefs are the ones with a versatile range of skills. Graduates of this program will have a competitive advantage seeking a career as a **chef, cook, baker or pastry chef**. There are opportunities in:

- Large commercial bakeries
- Boutique/artisanal bakeries
- Restaurants
- Catering companies
- Hotels and resorts



## What Employers Say

*“When I’m looking for chefs I tend to look for the chef with pastry experience. These days, in most jobs, it is a must—all over the world.”*

**Nick Ash**  
Head Chef, Ramada Guildford/Leatherhead (UK)

