

BAKER APPRENTICESHIP COURSE SUMMARIES

COURSE BKA3400: TOOLS & EQUIPMENT

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in the identification, use and maintenance of tools and equipment.

Prerequisites: BKA3900: Apprenticeship Safety; food safety course certificate provided under the Food Regulation (Alberta Regulation 31/2006) through an Alberta Health Services approved food sanitation and hygiene training course

COURSE BKA3405: RAISED GOODS THEORY 1

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing a variety of basic doughs using yeast.

Prerequisites: BKA3400 Tools & Equipment, BKA3460: Baking Math

COURSE BKA3410: RAISED GOODS PRACTICAL 1

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing a variety of basic doughs using yeast.

Prerequisites: BKA3405: Raised Goods Theory 1, BKA3460: Baking Math

COURSE BKA3415: RAISED GOODS THEORY 2

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in scaling product; shaping products; using pinning and moulding equipment; and proofing doughs.

Prerequisites: BKA3405: Raised Goods Theory 1, BKA3410: Raised Goods Practical 1, BKA3460: Baking Math

COURSE BKA3420: RAISED GOODS PRACTICAL 2

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in scaling product; shaping products; using pinning and moulding equipment; and proofing doughs.

Prerequisites: BKA3405: Raised Goods Theory 1, BKA3410: Raised Goods Practical 1, BKA3415: Raised Goods Theory 2, BKA3460: Baking Math

COURSE BKA3425: BAKING & FRYING

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in baking and frying a variety of yeast-raised goods.

Prerequisites: BKA3400: Tools & Equipment, BKA3460: Baking Math

COURSE BKA3430: CAKES

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing and baking basic cake batters.

Prerequisites: BKA3400: Tools & Equipment, BKA3460: Baking Math

COURSE BKA3435: COOKIES

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing and baking basic cookie doughs.

Prerequisites: BKA3400: Tools & Equipment, BKA3460: Baking Math

COURSE BKA3440: QUICK BREADS

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing and baking basic quick breads.

Prerequisites: BKA3400: Tools & Equipment, BKA3460: Baking Math

COURSE BKA3445: PASTRIES

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing and baking basic pastries.

Prerequisites: BKA3400: Tools & Equipment, BKA3460: Baking Math

COURSE BKA3450: CUSTARDS & FILLINGS

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing creams, butter creams, custards and fillings.

Prerequisites: BKA3400: Tools & Equipment, BKA3460: Baking Math

COURSE BKA3455: ICINGS & PIPING

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing and applying icing and piped forms.

Prerequisites: BKA3400: Tools & Equipment, BKA3460: Baking Math

COURSE BKA3460: BAKING MATH

Students develop basic math skills and knowledge of temperature as related to the baking industry.

Prerequisite: None

COURSE BKA3465: BKA PRACTICUM A

Students, on the work site, continue to develop and refine those competencies developed in related career and technology studies (CTS) occupational areas, previous practicums and other experiences.

Prerequisite: None

COURSE BKA3470: BKA PRACTICUM B

Students, on the work site, continue to develop and refine those competencies developed in related career and technology studies (CTS) occupational areas, previous practicums and other experiences.

Prerequisite: None

COURSE BKA3475: BKA PRACTICUM C

Students, on the work site, continue to develop and refine those competencies developed in related career and technology studies (CTS) occupational areas, previous practicums and other experiences.

Prerequisite: None

COURSE BKA3480: BKA PRACTICUM D

Students, on the work site, continue to develop and refine those competencies developed in related career and technology studies (CTS) occupational areas, previous practicums and other experiences.

Prerequisite: None

COURSE BKA3900: APPRENTICESHIP SAFETY

Students develop knowledge, skills and attitudes in the practice of bakery health and safety, communication and career planning.

Prerequisite: None