

Baker (BKA) Apprenticeship Curriculum Mapping

Program Curriculum

A collection of 15 CTS courses has been developed to align with the current Baker Apprenticeship Course Outline. These courses, when combined, cover the First Period technical training content.

| Alberta Apprenticeship Training Profile First Period | CTS Course Alignment to Apprenticeship First Period Topics | Assessment |
|---|---|------------|
| Topic | CTS Course Number and Name | |
| SECTION ONE – STANDARD WORKPLACE SAFETY | | |
| Safety Legislation, Regulations and Industry Policy in the Trades | BKA3900: Apprenticeship Safety | |
| Climbing, Lifting, Rigging and Hoisting | | |
| Hazardous Materials and Fire Protection | | |
| Food Safety | FOD3900: Food Safety <i>or</i> equivalent to an approved Alberta Health food safety provincial certification course | |
| Tools, Equipment and Maintenance | BKA3400: Tools & Equipment | |
| SECTION TWO – YEAST-RAISED GOODS | | |
| Scaling, Tempering and Mixing | BKA3405: Raised Goods Theory 1 BKA3410: Raised Goods Practical 1 | |
| Dividing, Moulding and Proofing | BKA3415: Raised Goods Theory 2 BKA3420: Raised Goods Practical 2 | |
| Baking and Frying | BKA3425: Baking & Frying | |
| Frozen Products | | |
| SECTION THREE – COOKIES, CAKES, PASTRIES AND QUICK BREADS | | |
| Cakes | BKA3430: Cakes | |
| Cookies | BKA3435: Cookies | |
| Quick Breads | BKA3440: Quick Breads | |
| Pastries | BKA3445: Pastries | |
| SECTION FOUR – CREAMS, CUSTARDS, FILLINGS AND ICINGS | | |
| Creams | BKA3450: Custards & Fillings | |
| Custards | | |
| Fillings | | |
| Icings and Piping | BKA3455: Icings & Piping | |



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| SECTION FIVE – TRADE MATHEMATICS | | |
| Formula Calculations | BKA3460: Baking Math | |
| Basic Mathematics | | |
| Temperature | | |
| CTS COURSES THAT ALLOW STUDENTS ADDITIONAL PRACTICAL TIME | | |
| | BKA3465: BKA Practicum A | |
| | BKA3470: BKA Practicum B | |
| | BKA3475: BKA Practicum C | |
| | BKA3480: BKA Practicum D | |