

Professional Baking and Pastry

Overview

- One-year certificate
- August entry date
- Paterson GlobalFoods Institute, Exchange District Campus, Winnipeg
- Paid Co-op work experience
- Laptop delivery
- Credit transfer opportunity: SAIT Polytechnic
- This program usually fills with [Manitoba residents](#). Out-of-province and International applicants may apply to this program but will only be considered should seats be available three months prior to the start of the program.
- International applicants please visit [Academic Program, Dates and Fees](#) for a listing of programs for international students, current availability and online application instructions.

Description

The Professional Baking and Pastry Certificate program will prepare students with the practical skills needed to enter into baking and pastry positions in a wide variety of establishments. Through hands-on lessons, students will prepare yeast goods, sourdough breads, quick breads, Viennoiserie, pies, pastries, cookies, cakes, plated desserts and chocolates.

Students will learn through classroom instruction, practical labs and off-campus work experience. Throughout the program, students will learn about safe food and equipment handling, food sanitation, nutrition and inventory controls.

The program emphasizes math skills, communication and computer skills to prepare students for a career in the baking industry. Professional behavior in a diverse environment is an integral component of this program.

Admission Requirements

Your Academic History

If your academic history includes any of the following, please visit [My Education](#) for important information: post-secondary studies at an institution other than Red River College Polytechnic; Modified (M), English as an Additional Language (E), or GED high school courses; or home schooling; international secondary (high school) studies.

The college requires transcripts verifying your complete academic history including any public or private high school, college, university, or technical institute you have attended.

Please check the [Program Overview](#) page, to see if this program is for Manitoba residents only.

Upload Through Your Future Student Account

- Scan your document(s) and save the file. Ensure you keep your original documents as the College may request to see them at any time.
- Go to apply.rrc.ca and log in.
- Click on your application, then Supplemental Items & Documents.

If you do not have a Future Student Account or require assistance, please contact our Student Service Centre at 204-632-2327.

Internationally Educated Applicants - visit www.rrc.ca/credentials for credential assessment information.

Submission of required documentation indicating proof of completion of admission requirements is due within 15 days of applying unless otherwise noted in the program's admission requirements.

However, if you apply within 6 weeks of the program start date, admission requirements are due within 5 days of applying.

If you have a food allergy, review our [accommodation of food allergies information](#) before applying.

Regular Admission Requirements

1. Grade 12

- Submit proof of graduation from or enrolment in Grade 12, including one credit in each of the following:
 - Grade 12 English (40S)
 - Grade 12 Math (40S)
- If you provide proof of enrolment at time of application, your official final grades indicating successful completion must be submitted by July 15 for fall enrolment or by the deadline specified in your admission letter
- If you are required to complete an English language assessment, do not submit your transcripts until requested to do so. See English Language Requirements (ELRs) for more information.
and

2. English Language Requirements (ELRs)

- Answer this question to determine if you meet this program's ELRs:
Have I successfully completed 3 years of full-time high school (secondary) education in Canada, the United States, or an [ELR exempt country](#) where English was the language of instruction?
 - If YES, you meet English language requirements. Apply and then submit your transcripts* for review
or
 - If NO, submit proof of meeting an [ELRs option](#). If you choose the English language assessment option, review [this program's approved assessments and required levels](#).
or
 - If you completed all of your education in Canada, the United States, or an [ELR exempt country](#) in English but you did not graduate high school, submit your transcripts* for review.
- * If your transcripts are from the USA or an [ELR exempt country](#), we will assess an [International Credentials Assessment Fee](#) to be paid before your transcripts will be reviewed.

Mature Student Admission Requirements

If you are 19 years of age or older and have been out of high school for a minimum of one year at time of application, and you do not meet the regular admission requirements, you may apply under the Mature Student admission requirements.

1. Academic Requirement

- High school graduation is not required, but you must have successfully completed or be enrolled in:
 - One credit in each of the following:
 - Grade 10 English (20F)
 - Grade 10 Applied Math or Pre-Calculus Math (20S), or Grade 11 Consumer Math or Essential Math (30S)or
 - RRC's [Academic Foundations](#) program
- If you provide proof of enrolment at time of application, your official final grades indicating successful completion must be submitted by July 15 for fall enrolment or by the deadline specified in your admission letter
- If you are required to complete an English language assessment, do not submit your transcripts until requested to do so. See English Language Requirements (ELRs) for more information.
and

2. Meet Regular Admission Requirement 2

English Language Assessments

⚠ The College reserves the right to modify this information without notice or prejudice.

🕒 ASSESSMENT RESULTS MUST BE DATED NO MORE THAN TWO YEARS PRIOR TO YOUR APPLICATION DATE!

Approved English Language Assessments

English Language Assessment	Minimum Scores for Certificates, Diplomas and Advanced Diplomas, and Post Graduate Certificates, Post-graduate Diplomas	Minimum Scores for Bachelor Degrees and Creative Communication
CAEL Online or In-Person	Overall band score of 60	Overall band score of 70 and Writing of 60
IELTS Academic Level	Overall 6.0 and No band below 5.5	Overall 6.5 and No band below 6.0
Password Skills	Overall 6.0 and No band below 5.5	Overall 6.5 and No band below 6.0
LINC Certificate	7	8
Duolingo Language Test	115 and above+ with a min. of 95 in each section	125 and above with a min. of 100 in each section
New English for Academic and Professional Purposes	Successful completion of the program 5 (min 70%)	Successful completion of the program 5 (min 70%)
PTE	54 overall Min 50 in each skill	60 overall Min 55 in each skill band
TOEFL-ibt Academic Level	80 (20L, 20S, 19R, 21W)	90 (22L, 22S, 22R, 24W)
Academic English Program for University and College Entrance Program (AEPUCE)	Successful Completion	Successful Completion
CELBAN	N/A	N/A

Who Should Enrol?

If you love baking and are interested in food, this program can create many career paths for you. Bakers are up

before dawn to knead dough - letting it rise before it can be baked fresh to sell that day. Sometimes evenings are required for dinner and dessert service as a pastry cook. If you enjoy working diverse hours, a job in these areas might be right for you.

Bakers prepare a wide variety of products employing many styles, ingredients and equipment. Business models range from small start-ups or niche bakeries to large commercial or wholesale bakeries producing products for retail operations.

Good physical condition is essential, as there is the potential for staying on your feet all day, along with lifting bags of flour in to bins.

For information on the Accommodation of Food Allergies for Culinary, Baking and Hospitality students, please click [here](#).

Locations, Dates and Fees

Next Estimated Term 1 Start Date (subject to change)

Location	Start Date	
Paterson GlobalFoods Ins.	Aug 31, 2026	Apply Now

Costs (estimates only; subject to change)

Program/Student Fees	
Year 1	\$7,724.00 ¹
Books and Supplies	
Year 1	\$2,150.00 ²
Other Fees	
Year 1	\$106.00 ³
Program/Student Fees (International)	
Year 1	\$18,382.00

¹ Program fees include a Co-op term at \$1023

² Includes an estimated cost of \$800 for the purchase of a laptop, an estimated cost of \$65 for the purchase of non-slip kitchen shoes and \$25.00 for a kitchen scale that weighs up to 2 kilograms and measures by grams.

³ Fees for the Certified Food Handler Training Program Level 1 (\$36), and Emergency First Aid Course (\$70)

Students may apply for financial assistance through the Manitoba Student Aid program. For general information on applying please call [204-945-6321](tel:204-945-6321) or [1-800-204-1685](tel:1-800-204-1685), or visit their website at www.manitobastudentaid.ca, which also includes an online application. For detailed information, please visit one of the [RRC Polytech Student Service Centres](#) or call [204-632-2327](tel:204-632-2327). Applicants requiring financial assistance should complete their student loan applications well in advance of the class start date.

Courses and Descriptions

Year 1	
Term 1Credit Hours	
BAKE-1011	
Breads 1	6
BAKE-1012	
Quick Breads and Viennoiserie	7
BAKE-1014	

Cookies	6
BAKE-1015 Pastry 1	7
BAKE-1018 Baking Essentials 1	3
COMM-1117 Communication	4
HOSP-1018 Professional Baking Computer Applications	4
SAFE-1028 WHMIS	0
SEMR-9067 Certified Food Handler Training Program Level 1	0
SEMR-9080 Emergency First Aid	0
SEMR-9197 Fire Safety	0
Term 2Credit Hours	
BAKE-1013 Cakes	9
BAKE-1017 Professional Skills for Baker	1
BAKE-2000 Retail Bakery Simulation	3
BAKE-2011 Breads 2	6
BAKE-2015 Pastry 2	7
BAKE-2016 Plated Desserts	4
BAKE-2018 Baking Essentials 2	3
HOSP-1017 Cooperative Education Preparation	0
Term 3Credit Hours	
WRKE-1022 Cooperative Education Work Placement	3
BAKE-1011 Breads 1	

The production of yeast goods is one of the basic fundamental skills of a professional baker. In a bake shop lab,

students will apply the fundamental concepts discussed in Baking Essentials 1 to produce yeast-raised products. As an introductory course to yeast-raised goods, students will focus on straight doughs, the applicable mixing methods, and pre- and post-finishing techniques. Students will apply food safety and sanitation concepts, as well as practice safe work procedures and working in a professional and respectful manner. Students will apply their ability to read and comprehend recipes and apply accurate scaling. They will be evaluated on daily practical work, theoretical testing, and an applied practical test.

BAKE-1012

Quick Breads and Viennoiserie

Rich yeast doughs and quick breads are essential products found in a baking and pastry environment. Students will enhance their skills and knowledge of fermentation through the preparation and presentation of rich yeast dough and laminated products that include a variety of shaping, filling, and finishing techniques. Students will produce Viennoiserie products in a lab and theoretical setting. They will also learn to prepare quick bread items including muffins, biscuits, scones, loaves, and batters. Students will be evaluated through daily practical performance, theoretical testing, and practical testing.

BAKE-1013

Cakes

Cakes are often served as a significant part of a celebration. Understanding cake mixing, baking, and assembly are essential skills for bakers. This course applies the essential principles of the production of cakes, including the preparation of base cake recipes and appropriate fillings, frostings, glazes, and decoration including piping. In a lab setting, students will follow formulas to construct cakes while using a variety of ingredients, mixing methods, and finishing techniques suitable for presentation in a retail bakery operation. Students will have an opportunity to work collaboratively to prepare and assemble a specialty or occasion cake. They will be evaluated through daily performance and theoretical and practical testing.

BAKE-1014

Cookies

Cookies range from simple to elaborate in shape, texture and flavour. They are popular and profitable products in a bake shop. Students will explore how ingredients interact to produce cookies with a variety of desired shapes, flavors, textures, and characteristics. Through theoretical and practical study, students will have an opportunity to cut and present cookies for sale to the public. Batch production will be integrated into the preparation of an event planned to showcase student work. Students will be evaluated based on their theoretical testing, practical research assignment, and daily lab performance.

BAKE-1015

Pastry 1

A fundamental understanding of a variety of pastries is essential for every professional baker. This course will provide students with a fundamental knowledge of pastry production that includes mixing and baking a variety of pastry doughs, making fillings, and applying appropriate finishes. Working in a bakery lab, students will prepare a variety of pies, tarts, and pastries using a combination of doughs, fillings, and finishes for retail sale. Students will apply food safe and sanitation concepts, as well as practice safe work procedures and working in a professional and respectful manner. Students will be evaluated through daily practical work, theoretical testing and an applied practical test.

BAKE-1017

Professional Skills for Baker

Leadership skills, teamwork and customer service attitudes are major components of a successful career in the baking industry. Through a series of workshops, this course will teach students the skills needed to demonstrate professionalism and foster a positive work environment while working both independently and in a team. Theoretical study will evaluate the impact of how positive leadership skills are required for a baking career. Students will practice providing excellent customer service and will solve problems through in-class exercises and role play. Intercultural competencies and leadership skills will be applied through personal

assessments, in-class activities and case studies teamwork.

BAKE-1018

Baking Essentials 1

Before entering a commercial bake shop, students must understand the safety and sanitation practices as outlined within industry and government standards. Baking Essentials 1 provides theoretical and introductory knowledge for the professions of baker and pastry cook. This course will focus on food safety, personal hygiene, safety practices and procedures, and the sanitation procedures required in a commercial bakery. Students will learn to scale ingredients accurately, convert weights and measures, and how to use baker's math for conversions and percentages. Students will learn to identify and use baking and pastry equipment and hand tools. Students will analyze the characteristics and functions of ingredients in relation to one another, as well as their proportions within formulas. Evaluation includes theoretical testing, individual and group assignments.

BAKE-2000

Retail Bakery Simulation

The Retail Bakery Simulation evaluates students on their application of baking skills, production organization, and product merchandising through the planning and execution of a one day retail baking sale. Student teams will select and make products, requisition ingredients, calculate costs and selling prices, package, promote, and operate the sale to the public. Students will be expected to apply knowledge from previous course work to meet industry and government guidelines and regulations for baked goods and to achieve cost effective business outcomes. Students will be evaluated through group project work, performance appraisals completed by student colleagues, and by the successful baking and business outcomes of the sale.

BAKE-2011

Breads 2

Consumer demands dictate that commercial bakeries produce bread using a wider variety of ingredients, flavours and nutritional components. Breads 2 is a lab-based course that builds on the skills learned in Breads 1. Emphasis will be on the use of pre-ferments, sourdough starters and soakers to build flavour and texture in breads, as well as how these techniques can increase the shelf life of breads. Students will learn to build and maintain a sourdough starter or natural starter to create both wheat based and rye based artisan style breads. Students will learn about decorative and display techniques associated with breads. They will be evaluated on daily practical work, theoretical testing, and an applied practical test.

Prerequisites:

[BAKE-1011](#)

BAKE-2015

Pastry 2

The pastry showcase is the jewel of the bakery, tempting customers with a variety of shapes, colours and textures. Pastry 2 will build on the fundamentals learned in Pastry 1 to create delicious and beautiful pastries to fill the bakery showcase. Students will combine recipes and techniques, introducing new ways to garnish and finish an array of pastries. Choux pastry, puff pastry, and an assortment of enhanced fillings will be assembled and finished in a variety of ways. Students will be evaluated through daily practical performance, theoretical testing, and practical testing.

Prerequisites:

[BAKE-1015](#)

BAKE-2016

Plated Desserts

The culinary industry is expanding to include additional positions for pastry chefs. This course requires students to use their knowledge to create restaurant quality desserts. Students will prepare sauces and the frozen elements that are essential for plated desserts. Students will also learn basic sugar work and gain knowledge in working with chocolate. An emphasis will be placed on building attractive plated desserts using

complimentary components, including a variety flavours, textures, temperatures and colours. Students will have the opportunity to complete a research project that involves creating their own plated dessert. Evaluation will include theoretical testing and daily practical evaluation.

Prerequisites:

[BAKE-2015](#)

BAKE-2018

Baking Essentials 2

In order to be successful, bakers must have knowledge of recipe modification, controlling inventory, and maintaining work flow in addition to their technical skills. Baking Essentials 2 prepares students to combine applied baking skills with nutritional knowledge, inventory management procedures and scheduling in a professional baking environment. Students will practice modifying formulas for nutritional purposes, labeling baked products according to regulations, requisitioning and valuing inventory, and creating work and production schedules. Students will be evaluated in the lab and classroom in group and individual assignments. Their learning will be applied in the final Retail Bakery Simulation project which involves planning, organizing and operating a retail baking sale.

Prerequisites:

[BAKE-1018](#)

COMM-1117

Communication

Your success in the business world will depend on your ability to communicate effectively with people in your own organization, as well as with clients and the public. You will represent your organization, and your organization's success will depend on you.

This communication course is designed to develop your basic understanding of the principles of communication, with emphasis on their practical application in business situations. You will learn how to prepare and use written and oral communication effectively and efficiently. Since precision, clarity, and accuracy are essential to effective business communication, this course will emphasize grammar and punctuation as well as style, content, and strategy. By reading assigned material, participating in discussions, honing your writing skills, completing assignments, and making oral presentations, you will have the opportunity to develop sound business communication skills.

HOSP-1017

Cooperative Education Preparation

The Co-op prep class prepares students for success in the Co-op work placements in years one and two. By the end of this course students will prepare for, and participate in, a job search and interviews. Students will research and gather information on potential job positions, and will understand how to set and measure learning goals for their Co-op placement. Students will be able to identify the steps they need to achieve in order to successfully complete Cooperative Work Placement 1 and 2. Students will be able to describe how to create a portfolio.

HOSP-1018

Professional Baking Computer Applications

This course develops competencies using MS Word as a word processing application, MS Excel as a spreadsheet application, and MS PowerPoint as a presentation management application.

SAFE-1028

WHMIS

The Workplace Hazardous Materials System (WHMIS) is a system for ensuring that important information about hazardous products is communicated where products are used, stored and handled. This course provides Information necessary to understand and interpret information about hazardous products, including pictograms (symbols), labels and Safety Data Sheets.

SEMR-9067

Certified Food Handler Training Program Level 1

Students will take an examination focusing on commercial food service sanitation and safety issues. Upon successful completion they will receive a Food Handlers Certificate provided by the City of Winnipeg Environmental Health Services.

SEMR-9080

Emergency First Aid

This course covers initial assessments, airway management, breathing, shock, poisons, how to call for emergency and medical assistance, secondary assessments, wounds, HeartSaver, CPR, and medical emergencies. Upon completion, students will receive an Emergency First Aid certificate from St. John Ambulance.

SEMR-9197

Fire Safety

Students will learn to handle fire emergencies through exploring the ABC's of fires, different types of extinguishers, and getting hands-on experience with a fire extinguisher. The training will involve a combination of hands-on work and practical theory using a computer-based training package.

WRKE-1022

Cooperative Education Work Placement

Integrating classroom theory and lab training in an on-the-job experience provides the bridge required to become a baking professional. While spending a minimum of 400 hours in a term of paid employment in the culinary industry, students are given the opportunity to practice and apply the skills gained at the college as a productive full time employee. As part of the work term students will set and evaluate goals, apply self-assessment and prepare a professional portfolio. Performance is monitored and evaluated by the employer, the student, and the Hospitality Department.

CO-OP/Practicum Information

Integrating classroom theory and lab training in an on-the-job experience provides the bridge required to become a baking professional. While spending a minimum of 400 hours in a term of paid employment in the culinary industry, students are given the opportunity to practice and apply the skills gained at the college as a productive full time employee. As part of the work term students will set and evaluate goals, apply self-assessment and prepare a professional portfolio. Performance is monitored and evaluated by the employer, the student, and the Hospitality Department.

Previous employers include:

- Fairmont Hotel
- Jenna Rae Cakes
- Costco
- Sleepy Owl Bakery
- Chocolate Zen
- Fort Garry Hotel
- Tall Grass Prairie Bakery
- Goodies Bake Shop
- Crusty Bun Bakery
- High Tea Bakery
- Double Take Cake

- Oh Doughnuts
- La Belle Baguette
- Cottage Bakery

Computer/Laptop Requirements

You will be required to purchase a laptop computer and related software for use throughout the program.

The use of laptop computers is an integral part of this program. It will enhance your learning and competitiveness in the job market. This universal-access approach to learning is a shared one between students and the College. Laptop and software specifications will be provided to you by the College after you are accepted into the program to ensure the laptop complies with the program requirements.

Do not purchase a laptop until you have been accepted and registered in the program.

Laptop Requirements

The College will also provide a detailed list of required software, network access, and help desk support if you require assistance. You will have on-campus access to e-mail, College networks, and the Internet.

Off-campus access to the Internet is the responsibility of the student.

Please refer to <https://www.rrc.ca/future-students/computer-requirements/> for further information on Computer Requirements for Students.

Transfer Credit Opportunities

Transferring credits to other post-secondary institutions

- SAIT Polytechnic

Recognition of Prior Learning

Recognition of Prior Learning (RPL) is a process which documents and compares an individual's prior learning gained from prior education, work and life experiences and personal study to the learning outcomes in College courses/programs. For more information, please visit www.rrc.ca/rpl.

Employment Potential

Graduates of the Professional Baking and Pastry program generally begin employment as a baker's assistant, and may progress to a position with more advanced baking responsibilities within approximately one year. Some graduates have gone on to supervise, manage or own their own bakeries.

Academic Advising Service

Our academic advising service can provide information about our full-time programs, explain program admission requirements, and help you select the right program to meet your career and academic goals. We can also connect you with helpful people, resources, and supports.

- For more information visit [academic advising](#).
- If you are an Indigenous student, you can contact an [Indigenous Admissions Advisor](#).
- If you are an international student, you can contact [International Education](#).

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