

BAKING



CONGREGATED DUAL CREDIT PROGRAM:

Secondary school students will attend this class made up of only dual credit students and taught by a college instructor.

CAMPUS: Kingston

SEATS: 10 students from surrounding high schools will participate (**NEED sizes for UNIFORMS**)

DURATION: 14 weeks from February 14th until May 27th

COURSE DELIVERY: On the Kingston campus

CREDIT EARNED:

- 1 SECONDARY SCHOOL MINISTRY DUAL CREDIT – CODE: **TUA4T**
- 1 COLLEGE CREDIT – CODE: **CHEF 106**

COURSE DESCRIPTION:

CHEF 106 – Foundations of Baking (42 hrs)

This course provides students with an introduction to the theory, science and application of fundamentals techniques in the professional bake shop. Students apply the knowledge of how various ingredients interact and develop the skills required to prepare yeast products, quick breads, pies, pastries, cookies, custards and sweet/savory fillings.

SCHEDULE:

DAY	CLASS START TIME	CLASS END TIME	ROOM	INSTRUCTOR	INSTRUCTOR E-MAIL
Thursday	9:00	1:00		TBD	

All students must have steel-toe safety boots and wear pants while in class.

SLC ORIENTATION DATE: January 26th via Zoom

Winter Dual Credit Break: March 14-18

FOR MORE INFORMATION:

Website: stlawrencecollege.ca/dualcredit

Email us at: DualCredit@sl.on.ca

IN PARTNERSHIP WITH:



SCWI/PASS / St. Lawrence College / Algonquin Lakeshore Catholic District School Board / Catholic District School Board of Eastern Ontario / Limestone District School Board / Upper Canada District School Board