

# 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:** 6 students from surrounding high schools will participate

**DURATION:** 14 weeks from February 8<sup>th</sup> until May 21st

**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
Friday	9:00am	1:00pm	K01200/K01210	Tanya Mewhinney	TMewhinney@sl.onca

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

**SLC ORIENTATION DATE:** January 26<sup>th</sup> @ 11 a.m. via ZOOM

## FOR MORE INFORMATION:

**Website:** [slawrencecollege.ca/dualcredit](http://slawrencecollege.ca/dualcredit)

**Email us at:** [DualCredit@sl.on.ca](mailto: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