



College Heights
Secondary School

WHAT WE'RE ABOUT

Have you ever wondered how bakeshops create all those wonderful desserts? Do you enjoy the aroma of fresh bread baking? If yes, then come and explore the exciting world of baking with us!

This program will teach you how to properly scale, mix and bake products like a professional. Learn the art of making bread, donuts, cookies and a multitude of other delicious items. Discover "sweet success" in the world of baking!

For further information regarding our programming please contact the Guidance Office at

College Heights Secondary School
371 College Ave. West
Guelph, Ontario N1G 1T3

Phone: 519.821.4510

Fax: 519.821.5531

www.ugdsb.on.ca/college-heights
collegehts.ss@ugdsb.on.ca

Hospitality & Tourism

Baking



GRADE 9

In grade 9, students spend half of the semester in the bake shop and half of the semester in the kitchen. While in the bake shop students are introduced to using the baker's scale to accurately measure recipes. Students learn to follow recipe instructions when making large quantity recipes. They are also introduced to using other equipment found in a commercial bake shop.

GRADE 10

In grade 10, baking students are given the opportunity to further develop their baking skills while producing a variety of products for sale in our cafeteria and at our bake sale. Students have the opportunity to use the deep fryer, proofer, convection oven, industrial mixer, baker's scale and more!



GRADE 11/12

In the senior grades students further develop their skills in the bake shop. They are challenged to create a wide variety of products including cakes, pies, Danish pastries, turnovers, tortes and more! Students are also challenged to increase the speed with which they complete practical tasks in an effort to prepare for the workplace.

GRADE 11 Decorating Emphasis

This hands-on fun filled course is designed for the student that enjoys being creative and wants to learn how to decorate cakes and cupcakes. Students will learn to pipe basic cake borders, make icing flowers and awesome cupcakes. Students will also have the opportunity to work with fondant to create a variety of items. Come explore the creative world of decorating with us!



JOB OPPORTUNITIES

Jobs available in the hospitality industry are endless! The skills you develop in the CHSS bake shop will enable you to work at a variety of places!

Baker

Responsible for making a wide range of breads, pastries and other baked goods.

Pastry Chef

Creates fabulous desserts for hotels, restaurants, bakeries, cafés and more.

Cake Decorator

Responsible for creating and decorating a variety of cakes using mediums such as buttercream icing, rolled fondant, modeling chocolate and more.



Donut Baker

Prepares and bakes/fries a wide variety of donuts.

In-Store-Baker

Responsible for baking a variety of prepared doughs and products. These bakeries are found in grocery stores and most of the product comes in frozen and is baked on the premises.