

# PASTRY ARTS CO-OP



## The Program

Okanagan College's Pastry Arts Co-op teaches students the applied knowledge to become a professional in a wide array of pastry arts related industries.

Okanagan College is accredited through Co-operative Education and Work-Integrated Learning (CEWIL) and the Accountability Council for Co-operative Education (ACCE). Co-op department staff are registered with CEWIL.

## Opportunities

Combining hands-on technical skills with pastry and baking theory, students are prepared to work in a variety of co-op settings including restaurants, wineries, ski hills, resorts and other hospitality industry settings. This is an experiential program with emphasis on food preparation and presentation as well as basic service techniques. Located at the Kelowna campus kitchens and Infusions Restaurant the program mirrors a realistic training environment within the expected industry time-frame.

## Benefits to Employers

- An opportunity to evaluate employees without an obligation to permanent employment.
- A proven cost-effective method of meeting human resource needs.
- Access to a pool of motivated, temporary employees for special projects, peak periods, vacation relief and coverage without costly advertising.

**Co-op students are available: last week of June – last week of Aug.**

## Hire an Okanagan College Co-op Student

For more information email [careershub@okanagan.bc.ca](mailto:careershub@okanagan.bc.ca)



# Recommended Co-op Schedule for:

## Pastry Arts Certificate

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Completion of all courses in the program with a minimum grade of 70% in each.

### TERM ONE

Occupational Skills  
Quick Breads  
Pastries 1  
Creams  
Cakes  
Yeast Goods  
Buffet Design  
Practical Exam 1  
Theoretical Exam 1  
Savory Baking and Skills  
Frozen Desserts  
Plated Desserts 1  
Beverage Pairing



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### CO-OP TERM

Pastry Arts Co-op

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### TERM THREE

Pastries 2  
Cakes and Tortes  
Viennoiserie  
Plated Desserts 2  
Friandise  
Celebration Cakes  
Center Pieces  
Artisan Breads  
Buffet Design 2  
Practical Exam 2  
Theoretical Exam 2  
Beverage Pairing