

YOU'RE ABOUT
TO _____

TANTALIZE YOUR
TASTE BUDS



LaSalle College
Vancouver



DIPLOMA & CERTIFICATE
BAKING & PASTRY ARTS

lasallegevancouver.com

BAKING & PASTRY ARTS

**DIPLOMA IN
BAKING & PASTRY ARTS**

CERTIFICATE IN
BAKING & PASTRY ARTS
LEVEL 1


YOU'RE ABOUT TO TANTALIZE YOUR TASTE BUDS.

In the highly competitive and increasingly international culinary world, restaurants looking for an edge often call on the creativity of pastry chefs and bakers to dazzle patrons with amazing desserts. The art of baking and pastry is a respected and essential aspect of the industry and it's your connection to some sweet opportunities.

STUDY BAKING & PASTRY AT LASALLE COLLEGE VANCOUVER!

- Learn the business aspects of culinary arts and the restaurant service industry along with intensive practical hands-on training.
- Acquire the skills and techniques of plated desserts and the theory behind building edible art for a-la-carte service, competition, and banquet functions.
- Acquire hands-on training on the creation of wedding cakes, chocolates, confections, tortes, European cakes, and edible centerpieces.
- Access to faculty with extensive industry experience.
- Opportunities to put your learning into practice and gain hands-on experience in events' catering and student-run campus restaurant.

*"IT'S ALL ABOUT A BALANCING
ACT BETWEEN TIME, TEMPERATURE
AND INGREDIENTS: THAT'S THE ART
OF BAKING."* PETER REINHART



*"MANIFESTING IS A LOT LIKE
MAKING A CAKE. THE THINGS
NEEDED ARE SUPPLIED BY YOU, THE
MIXING IS DONE BY YOUR MIND AND THE
BAKING IS DONE IN THE OVEN OF THE
UNIVERSE."* **STEPHEN RICHARDS**

LEARN THE SKILLS TO MAKE IT HAPPEN

ARTISAN BREADS

- Soft rolls
- Sourdough
- Whole wheat
- Baguettes
- Rye
- Ciabatta
- Pumpernickel

EUROPEAN CAKES & TORTES

- Cakes
- Fruit sauces
- Tortes
- Mousse
- Custards
- Caramel
- Pastry creams
- Ganache
- Butter creams

ADVANCED PATISSERIE & DISPLAY CAKES

- Traditional wedding cakes
- Modern wedding cakes
- Honey cakes
- Tartlets
- Beignets
- Crepes

CHOCOLATE, CONFECTIONS, & CENTERPIECES

- Marzipan
- Chocolate centerpieces
- Poured sugar
- Toffee
- Blown sugar
- Brittle
- Caramels
- Nougat
- Truffles
- Praline
- Ganache
- Chocolate flowers

YOUR FUTURE BEGINS HERE

- You will get to learn from the best.
- You will get to learn from instructors that are active in the industry of culinary, allowing them to communicate current theoretical and practical knowledge with enhanced personalized attention.
- You will get to learn in modern facilities.
- You will get to learn with equipment currently being used in the industry.
- You'll have opportunities to put your learning into practice through internships in the baking and pastry industry, and student-run campus restaurants



THEMIS VELGIS

DIPLOMA | 2005

Company: Pura Foods, True Organics

Job Title: President & CEO

"Always work with passion, be the first to arrive and the last to leave. And make everybody remember you with a smile."

PROFESSIONAL PROFILE

INDUSTRIES WHERE NEW BAKERS CAN START THEIR CAREERS:

- Bakeries
- Café Bistro, Restaurants
- Corporate Pastry Chef
- Country clubs, Cruise ships, Hotels, Resorts
- Culinary Anthropologist/ World Food Critique
- Private Catering (Birthday, Wedding)
- Wholesalers

EXAMPLES OF COMPANIES OUR GRADUATES ARE WORKING AT:

- Vancouver Club
- Fairmont Hotel
- Four Seasons Hotel
- Rocky Mountaineer
- Truffles Fine Foods
- Blue Water Cafe
- Cobs Bread
- Trumps Fine Foods

BAKING & PASTRY STUDENTS CAN GO ON TO BECOME:

- AN ASSISTANT BAKER OR BAKER
- A PASTRY COOK OR PASTRY SOUS CHEF
- A FOOD WRITER OR FOOD CRITIC
- AN EXECUTIVE BAKER OR DESERT SPECIALIST
- A PASTRY CHEF OR EXECUTIVE CHEF
- A FOOD CONCEPT ARCHITECT



**START
CREATING
YOUR FUTURE
TODAY!**



ABOUT LASALLE COLLEGE VANCOUVER

LaSalle College Vancouver (LCV) is an applied arts school located in beautiful Vancouver within proximity of the west coast mountains and along the Pacific Ocean. With over 30 creative programs, pursuing your studies at LCV will put you ahead of the game and allow you to discover all the facets of the different career opportunities available in the world of design. LCV 's objective is to offer high-quality education, and to develop your creative potential. This institution not only offers creative studies but also offers the students opportunities to create, experiment, and grow every day!

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LCI EDUCATION
NETWORK
MEMBER