

Dual Credit Opportunity for Students



For the 2021-22 school year we are offering 2 dual credit cooking courses
Dual credit courses earn high school credits as well as post-secondary credits

Semester 1

BAKE 227 - Introduction to Cooking

Course Description:

This practical course introduces the student to the daily operation of a production kitchen and the skills required across culinary disciplines. Cooking methods, knife skills, stock production, sauces, equipment familiarization, terminology and product identification are among the topics covered in the course.

Semester 2

BAKE 256 - Pastry Fundamentals I

Course Description:

Learn how ingredients, mixing methods and decorating techniques work together to produce a variety of pastry goods found in contemporary bakeries and kitchens.

Each course is worth 3 SAIT credits



In person labs with a SAIT cooking instructor



Independent online learning for each instructional week



Maximum 4-6 students accepted for our site

Each course includes 15 lab days. For the Semester 1 course these are set for most Fridays beginning September 10th and finish January 14th as full day classes. There is approximately 3 hours of independent online learning for each instructional week in addition to the labs. Outline for Semester 2 will be shared at a later date.

FOR MORE INFORMATION CONTACT US:

403-934-5179

learning.academy@ghsd75.ca