

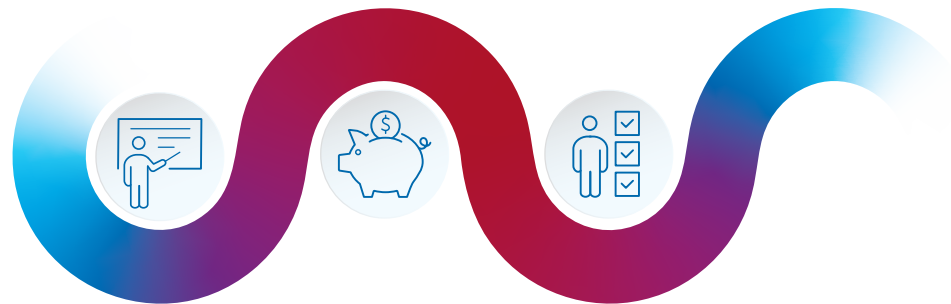
COOKING AND BAKING

Introduction to Cooking, Introduction to Pastries and Fundamentals of Cold Food

**BAKE-227, BAKE 256, AND COOK-223
DUAL-CREDIT**

YOUR FIRST STEP TO BEING FUTURE-READY:

These programs prepare you for many diplomas at SAIT which means you are already one step ahead!



UP TO
10 HIGH SCHOOL
CREDITS

THESE COURSES
COST AROUND \$600.
BY TAKING THIS
COURSE THROUGH
HIGH SCHOOL, YOU
ARE SAVING MONEY!

UP TO
6 SAIT CREDITS

**RELATED PROGRAM PATHWAYS FOR
BAKE-227 INTRODUCTION TO COOKING AND BAKE-256 INTRODUCTION TO PASTRIES**

BAKING AND PASTRY ARTS
2-Year Diploma

Potential Career Options

- Pastry Chef
- Chocolatier
- Entrepreneur
- Speciality Cake Decorator
- Retail Manager

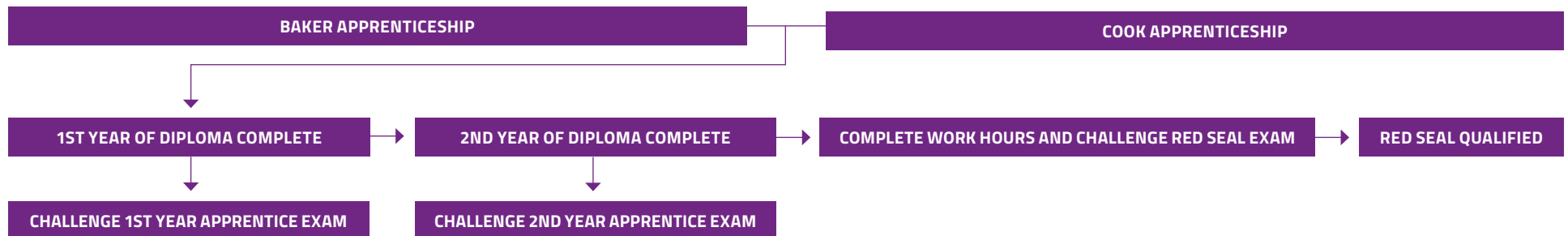
**RELATED PROGRAM PATHWAYS FOR
COOK-223 FUNDAMENTALS OF COLD FOOD**

CULINARY ARTS
2-Year Diploma

Potential Career Options

- Executive Chef
- Sous Chef
- Chef de Partie
- Chef de cuisine
- Kitchen Manager

Register as an apprentice



IT'S TIME TO LEARN A BETTER WAY.

THE SAIT WAY.

DID YOU KNOW?

- SAIT's School of Hospitality and Tourism is proud to be recognized as the number one hospitality management school and the number one culinary school in Canada, as one of the best hospitality schools in the world by **CEOWORLD Magazine** and **QS World University Ranking**.
- School of Hospitality and Tourism houses North America's only student-run travel centre, Destinations.

DISCOVER OUR PROGRAMMING

SAIT offers many opportunities to discover our programming:

- Student for a Day
- Open House
- Info Sessions
- Campus Tours

CONNECT WITH US

Dual-Credit: Dual.Credit@SAIT.ca

School of Hospitality and Tourism: hospitality.info@sait.ca

EXPLORE OUR PROGRAMS



EXPLORE

ENGAGE

EXPERIENCE

ENTER

FROM ARCHITECTURE TO TECH
TO MANUFACTURING AND TOURISM,
EMPLOYERS SEE

THE VALUE OF A SAIT EDUCATION.



DEGREES



DIPLOMAS AND
CERTIFICATES



POST-DIPLOMA
CERTIFICATES



APPRENTICESHIPS



MICRO-CREDENTIALS

WHY STUDY AT A POLYTECHNIC?

GET THE **POLYTECH ADVANTAGE** AND
BENEFIT FROM:

- Applied **hands-on learning** that puts theory into practice in **real-life settings**.
- Industry-driven** curriculum to ensure you get the **most relevant and in-demand skills**.
- Flexible learning pathways to support **lifelong learning and career growth**.
- Innovative technology-based training** in state-of-the-art facilities, to help you develop **problem-solving skills** and deliver real-world **business solutions**.
- Work-integrated learning** to give you the latest knowledge and **practical experience** so you're **job-ready** the moment you graduate.