

## Baker | Nova Scotia Program Structure

---

### Level 1 [3 Weeks, Blended Delivery (in-class + online)]

Unit Code	Unit Title	Nova Scotia Prerequisites	Suggested Hours
MENT-1801	Workplace Mentoring I (NS Specific)	None	Throughout
BAK-100	Communication and Trade Documentation		
BAK-105	Health and Safety		
BAK -110	Bakeshop Principles		
BAK -115	Quickbreads		
BAK -120	Yeast Doughs		

### Level 2 [3 Weeks, Blended Delivery (in-class + online)]

Unit Code	Unit Title	Nova Scotia Prerequisites	Suggested Hours
BAK-200	Pies, Tarts and Flans	Level 1	
BAK-205	Cakes and Tortes		
BAK-210	Creams, Custards and Dessert Sauces		
BAK-215	Meringues and Ices		
BAK-220	Pastries and Laminated Doughs		
BAK-225	Cookies		

### Level 3 [3 Weeks, Blended Delivery (in-class + online)]

Unit Code	Unit Title	Nova Scotia Prerequisites	Suggested Hours
MENT-1802	Workplace Mentoring II (NS Specific)	Level 2	Throughout
BAK-300	Chocolate and Sugar Work		
BAK-305	Mignardise and Petit Fours		
BAK-310	Frozen Desserts		
BAK-315	Plated Desserts		
BAK-320	Costing and Controls		
BAK-325	Program Review		