

program subsidized
by the *ministère de l'Éducation,
du Loisir et du Sport*

1350 HOURS
Plus Cooperative Work Study

For information call the **WAAVE**
(Welcoming Agency for Adult and Vocational Education)

514-PEARSON
514-732-7766

This program will be offered at:
Pearson Adult & Career Centre
8310 George Street
LaSalle QC H8P 1E5

FEES

- Registration fees plus costs for material and equipment
- Inquire at the WAAVE for further information

SUBSIDIES

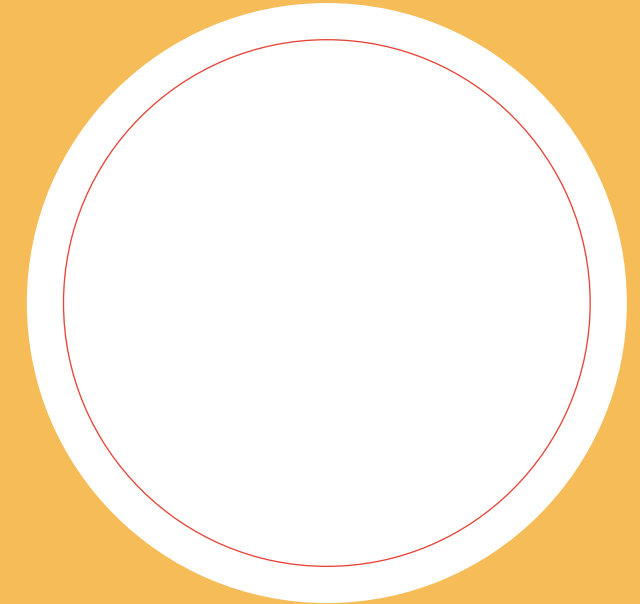
- A Loans and Bursaries Program for Vocational Education students is available for qualified applicants
- There is a possibility of prolonging benefits through Emploi-Québec by returning to school
- The course qualifies as post-secondary studies for income tax purposes by *Revenu Canada* and the *ministère du Revenu du Québec*

DOCUMENTS REQUIRED FOR ADMISSION

- Birth certificate
- AND proof of residence in Québec for candidates born outside Québec
- AND Québec High School Diploma OR last transcript of marks from the *ministère de l'Éducation, du Loisir et du Sport* OR equivalency of studies as recognized by the *ministère de l'Éducation, du Loisir et du Sport* or the *ministère de l'Immigration et des Communautés culturelles*



pastry making



get to it!

Vocational Training



8310 George Street
LaSalle QC H8P 1E5

www.pearsonskills.com





CAREER CHOICES

- Baker
- Pastry chef
- Caterer
- Batter and dough mixer

COMPETENCIES

- Develop the knowledge, skills and attitudes required to select, use and maintain pastry tools and equipment
- Classify, use and prepare ingredients for various recipes
- Prepare pastry doughs and other confections
- Prepare and use commercial products
- Receive and conserve various ingredients
- Take inventory

PREREQUISITES

- Québec High School Diploma (D.E.S.)
- OR Secondary III credits in English Mother Tongue, French Second Language and Mathematics
- OR General Development Test and specific prerequisites
- OR equivalence as established by the *ministère de l'Éducation, du Loisir et du Sport* or the *ministère de l'Immigration et des Communautés culturelles*

Diploma in vocational studies (D.E.P.) in
pastry making

MODULES

HOURS

The Trade and The Training Process	15
Health and Safety	30
Tools and Equipment	15
Basic Ingredients	60
Design and Aesthetics	45
Shortcrust Pastry	75
Requirements of the Trade	15
Creams, Fillings and Toppings	120
Choux Pastry, Spongecakes and Meringues	105
Flaky Pastry Dough Products	90
Fresh Biscuits and Petits Fours	105
Traditional Entremets	90
Additional Decorations	75
Modern Entremets	90
Petits Fours Secs	45
Chocolates	60
Chilled and Frozen Desserts	45
Leavened Pastry Dough Products	60
Croissants and Danish Pastry	60
Pastry Presentation	15
Desserts to Order and à la Carte	30
Integration into the Work Environment	105