

#### Costs

- Tuition is free!
- Student is responsible for fess associated with student supplies, textbooks, & tools approximately \$1,900 (FoodSafe level 1 additional)

#### **Details**

- Program runs for 23 weeks from July to December at the VCC Downtown Campus
- Partnership between the VSB and VCC
- Program covers: safe work practices; use of bakery equipment; baking principles and processes; ingredients, methodology and more. The complete list of courses can be found at vcc.ca
- Students are prepared for entry-level employment in retail settings such as supermarkets, specialty bakeries, restaurants and hotels

# **Program Benefits**

- 24 graduation credits
- Level 1 Technical Training (with a 70% pass)
- 600 work-based hours credited towards apprenticeship hours







## **Entrance Requirements**

- Grade 10 English, Language Arts, Math and Science
- · Strong attendance and punctuality record
- Food Safe Level 1 Certificate



## **How to Apply**

- Download the application from careerprograms.vsb.bc.ca
- Complete it with the help of school counsellor or teacher
- Submit it to Career Programs by December 1st.

### Contact

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