

## Baker | Nova Scotia Program Structure

---

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

Unit Code	Unit Title	Nova Scotia Prerequisites	Suggested Hours
BAK-100	Communication and Trade Documentation	None	
BAK-105	Health and Safety		
BAK-110	Bakeshop Principles		
BAK-115	Quickbreads		
BAK-120	Yeast Doughs		
BAK-125	Mentoring I		6 hrs

### 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
BAK-300	Mentoring II	Level 2	6 hrs
BAK-305	Chocolate and Sugar Work		
BAK-310	Mignardise and Petit Fours		
BAK-315	Frozen Desserts		
BAK-320	Plated Desserts		
BAK-325	Costing and Controls		
BAK-330	Program Review		