



HOLLAND COLLEGE
PRINCE EDWARD ISLAND



Welcome to the Pastry Arts program!

Welcome!

Thank you for selecting The Culinary Institute of Canada as your school of choice to study Pastry Arts. You have made an excellent decision by choosing CIC as the place to start your career in the ever-growing food service industry.

Orientation will take place virtually during the week of September 1st to allow for any individuals needing a 2-week isolation period.

In-person classes will begin on September 15th where you will have an orientation of the campus, receive your textbooks and locker and be measured for uniforms, etc.

The newly renovated Tourism and Culinary Centre is located at 4 Sydney Street, Charlottetown.

You will receive an email from Admissions to indicate when you should pre-register online.

Credit for courses

If you wish to receive credit for a course that you have taken from another post-secondary institution, you will require the course outline with the number of hours of the course and a certified copy of the mark received. There is a Transfer of Credit Form on the Holland College website at www.hollandcollege.com on the Admissions page. Once received, the information will be reviewed for credit or further assessment of the accreditation in question.

Content of program

Business Courses: Two courses common to other program areas: Computer Essentials and Workplace Communications.

Sector Specific: Pastry Fundamentals, Professional Skills, Tools, Equipment and Ingredients; Chocolate, Bread and Doughs, Batters, Cake Batters and Meringues; Creams, Custards, Sauces, Syrups, Icings & Glazes; Mousses, Gelatin Based Desserts & Fillings; Warm, Hot & Frozen Desserts; Deco-

rative Cakes & Showpieces; Pastry Arts Portfolio Development

Significant Dates and Holidays

Sept 1—1st day of 2021-2022 school year

Sept 15—1st day of in-person classes

Oct 11—Thanksgiving

Nov 11—Remembrance Day

Dec 10—Last day before Christmas Break

Jan 6—Students return from Christmas Break

Feb 21—Islander Day

Feb 22-28 February Break-no classes

April 15—Good Friday

April 18—Easter Monday

April 22—Last day of classes

Pastry Arts Graduates



Alex Haun

Executive Chef
Kingsbrae Garden
St. Andrews by the Sea, NB



Karen Schoenrank

Pastry Arts Instructor
Culinary Institute of Canada
Charlottetown, PE



Michelle Matheson

Pastry Chef
The Wickaninnish Inn
Relais & Chateaux
Tofino, BC

What will it take for me to be successful?

Professionalism:

Approaching each day with a positive attitude, appropriate dress and good grooming contribute to a student's success. You will receive three pairs of checked pants and three chef jackets that will be personalized with your name. Other parts of the uniform (aprons, hats and side towels) will be issued

to you. Chef jackets will be laundered by CIC. Pants are the student's responsibility.

Attendance:

Students are required to attend class each day. It has been proven that regular attendance has a positive affect on performance. Dependability is of utmost importance to future employers, and a positive at-

tendance record contributes to a positive reference from the program.

Work ethic:

Students must manage their time effectively in order to complete the required reading, do assignments, write reports, prepare projects, make presentations, study course material and write exams.

Pastry Arts students require plain black and steel-toed safety shoes. They must cover your entire foot.

These may be purchased when you arrive if you wish.

Frequently Asked Questions?

How many students will be in my class?

Each year the program accepts about 34 students representing a wide range of ages and experience. **Students are divided into AM & PM groups, rotating between six departments in four week intervals.**

Where is the program located?

The Pastry Arts program is part of the Tourism and Culinary Centre of Holland College, located on the beautiful

Charlottetown waterfront at 4 Sydney Street. There are approximately 350 students enrolled in Culinary Arts, Pastry Arts, International Hospitality Management, Tourism and Travel Management, and Golf Club Management programs.

What is a typical class day like?

Students take Industry Certification (CPR, First Aid, WHMIS, TrainCan) , Computer Essentials and Workplace Communications to start the year.

Students spend approximately four hours in practical classes on either an a.m. or p.m. shift on a four week rotational basis throughout the year. All students are together for pastry theory for 3 hours once a week for the duration of the school year.

Students also spend time outside of regular class hours working on specialty cake and showpiece assignments in the Pastry Arts Skills Development Lab.

“The Culinary Institute of Canada is arguably the country’s hottest cooking school, nestled in Charlottetown’s waterfront....

The school, which recently expanded its wine and Canadian cuisine programs, has a reputation for turning out grads who can step into any kitchen and be ready to handle the rush-hour crowd.”

*John Demont
MacLean’s Magazine*

What are my options upon program completion?

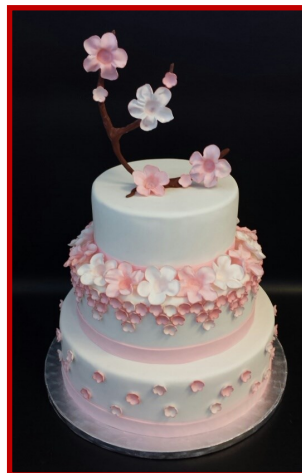
Employment:

Students in the program vary in age and work experience, and they arrive with different goals and expectations.

Graduates should have the skills, attitudes and behaviours to effectively work in the preparation of food and beverage production. Areas of employment include restaurants, hotels, motels, resorts, cafeterias, bakeries, chocolatier, catering com-

panies and freelance work. In general, the hospitality industry is looking for energetic, enthusiastic, dedicated individuals who set high standards for themselves and are committed to providing quality service.

Education: Students may enter CIC’s Culinary Arts two year program on completion of the Pastry Arts program.



Who are my instructors and administrative staff?

Program Instructors

Chef Christian Marchsteiner
 Chef Karen Schoenrank
 Todd Gallant

In the Office

Program Manager
 Austin Clement
Administrative Support
 Shelby Spirak
Business Office
 Hazel Boswall
Admissions Clerk
 Rhonda Powers
Student Support
 Donna Gregory

Support Services

Counseling Services
 Sandra Sheridan
Internship & Employment Counselor
 Susan Shaw
Laundry Services
 Gail Pollard
Library Services
 Rose MacDonald



If you have any questions, concerns prior to the beginning of the school year, please feel free to contact us by e-mail at saspirak@hollandcollege.com or by phoning (902) 894 6805.