



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.

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

Orientation will be delivered online prior to program start on Nov 2 followed by further program orientation when students arrive on site.

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 may 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](http://www.hollandcollege.com) on the Admissions page under Menu on the right side of the home page.

### 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 Me-

ringues; Creams, Custards, Sauces, Syrups, Icings & Glazes; Mousses, Gelatin Based Desserts & Fillings; Warm, Hot & Frozen Desserts; Decorative Cakes & Showpieces; Pastry Arts Portfolio Development.

### Significant Dates and Holidays

- Nov 2—1st Day of business-related online classes
- Nov 11— Remembrance Day
- Dec 11—Last teaching day before Christmas Break
- Dec 14-Jan 3 Christmas Break
- Jan 3-17 Students must be on PEI for self-isolation period.
- Jan 18 Face to face classes begin
- Feb 15 Islander Day
- Feb 22-26 February Break-no classes
- April 2- Good Friday
- April 5- Easter Monday
- June 25-Last day of classes

### Pastry Arts Graduates



*Alex Haun, Executive Chef at the Kingsbrae Garden , St.Andrews by the Sea, NB*



*Karen Schoenrank, Pastry and Baking instructor at Niagara College, ON*



*Michelle Matheson, Pastry Sous Chef The Wickanimmish Inn Relais & Chateaux Tofino, BC*

**Pastry Arts students require safety shoes, plain black and steel-toed. They must cover your entire foot. A supplier will have two varieties of shoes available for purchase when you arrive on site.**

## 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 excellent

attendance record contributes to a exceptional 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.



**Home to Culinary Youth Team Canada 2017-2020. Double gold & 4th in the world at IKA World Culinary Olympics Feb, 2020.**

## 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 three 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 and Tourism and Travel Management programs.

### What is a typical class day like?

Students take Industry Certification (CPR, First Aid, WHMIS, TrainCan) to start the year. Computer Essentials and Workplace Communications are offered in November online. Beginning in Jan when

students arrive on site they spend approximately four hours in practical classes. All students are together for pastry theory for one to one and a half hours between the shift turnover.

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?

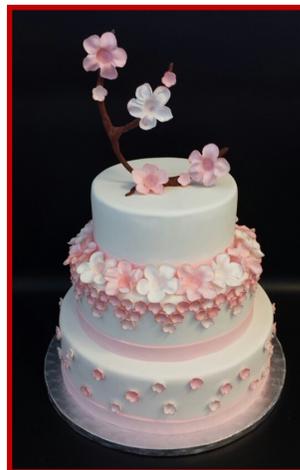
### Employment:

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, resorts, cafeterias, bakeries, chocolatier, catering companies

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 Richard Braunauer  
 Chef Christian Marchsteiner  
 Todd Gallant

### In the Office

**Program Manager**  
 Austin Clement  
**Administrative Support**  
 Tara Worth  
**Business Office**  
 Hazel Boswall  
**Admissions Clerk**  
 Rhonda Powers  
**Student Support**  
 Donna Gregory

### Support Services

**Counseling Services**  
 Randell Duguid  
**Internship & Employment Counselor**  
 Susan Shaw  
**Laundry Services**  
 Gail Pollard  
**Library Services**  
 Louise Mould & Rose MacDonald



*If you have any questions please feel free to contact us by e-mail at [tlworth@hollandcollege.com](mailto:tlworth@hollandcollege.com) or by phoning (902) 894 6805.*