This first semester SHSM program combines three dynamic, skills based subjects; Baking, Entrepreneurship and Co-operative Education. Through hands-on experiences, students will have opportunities to develop the values, and skills most often associated with successful entrepreneurs in the baking and pastry field.

Students will have opportunities to engage with local entrepreneurs in their community and become involved in designing their own venture plan. Students can develop specialized knowledge and skills, through cake design competitions, a cupcake marketing campaign, field trips, and time spent in a professional baking environment. Students will learn essential baking skills, such as bread making, pastries, gum paste/fondant and cake design as well as specialty desserts.

Students will develop essential skills and work habits during a one or two credit coop experience in local bakeries, restaurants and hotels. Students will benefit from learning technical baking skills as well as receiving sector specific certifications that will increase their employability and give students a competitive edge in their career pathway decisions.

**Suggested Prior Courses**
- Business Studies
- Exploring Technology

**Credits**
- Semester Offered: 1
- Baking.................................................TFR 3C/4C
- Entrepreneurship: The Venture ........BDI 3C
- Cooperative Education........... TFR 3CC/4CC

**Possible Occupations:** Baker • Caterer • Marketing Specialist • Pastry Chef • Small Business Owner

**Contact**
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