INTERNATIONAL
HOTEL SCHOOL

Assistant Baker Part-time

ADMISSION REQUIREMENTS
Grade 9 pass or NQF 1 equivalent, and 18 years of age.

DURATION
11 Months (45 Saturdays / 45 days. No Work Integrated Learning required for this programme.)

INTAKES PER YEAR
March, May, July and October

What will I learn?

The **Assistant Baker** programme equips students with the skills to create a diverse range of baked goods while mastering essential food safety and professional practices. With a particular focus on fermentation, students will work with mediums such as sourdough, ciabatta, bagels, croissants and their derivatives, puff pastry and traditional breads. The programme also includes pastry fundamentals, such as pâte brisée and pâte sucrée, for producing both savoury and sweet tarts.
Students will further expand their expertise through advanced **Master Classes**, gaining hands-on experience in decorating techniques, biscuit-making fundamentals and the art of crafting homemade jams and marmalades. In the final week, students will choose a specialisation to tailor their skills: **Artisanal Bakers** will master contemporary trends in artisanal bread-making, while **Confectionery Bakers** will focus on creating elegant, intricately decorated confections.

Programme content includes:

- Safety, hygiene and professional practices.
- Ingredient knowledge such as types of wheat flours, sugars, dairy products, eggs and other essential baking ingredients.
- Master dough development, fermentation and baking processes for a variety of breads and sweet treats:
  - White, brown and whole-wheat bread loaves
  - Crisp rolls, soft hamburger and hotdog rolls
  - Artisan breads such as sourdough, ciabatta, bagels and French bread
  - Perfect croissants, Danish pastries, sweet and savoury pastries
  - Traditional and festive breads
- Master Classes: Broadening students' knowledge and skills in decorating techniques, biscuit fundamentals and the art of making homemade jams and marmalades.
- Specialisation in the field of choice.

Technical Requirements:

Laptop or device is required to view the Digital Portfolio of Evidence on our Learning Management System, CANVAS.
A smartphone is needed for photographic evidence.

What qualification will I gain?

International Hotel School Certificate of Achievement. Skills Programme – Assistant Baker: Fermented Dough Products (NQF Level 2, Credits 36, SP-191206).

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