Baking and Pastry Arts

SCHOOL OF HOSPITALITY AND TOURISM

Overview

Join one of Canada's top culinary schools and build a career that feeds your passion and creativity.

Guided by world-class pastry chefs, you'll gain hands-on training in artisan breads, classic and modern patisserie, chocolate and confectionery, and more, as well as culinary management. Whether you aspire to become an executive pastry chef, cake designer, or work in luxury hospitality, this two-year diploma program equips you with the creativity, precision, and professionalism to succeed.

With small class sizes, state-of-the-art baking labs, and real-world experience, you'll develop both technical mastery and essential professional skills like teamwork, communication, and time management. You'll also have the chance to showcase your talent in capstone courses and pursue Red Seal certification.

Hands-on production environment

Our focus is simple: real-world experience. Over two years, you'll spend the majority of your time in culinary labs, mastering practical skills under expert guidance. Expect about 20 hours a week dedicated to homework and review - because excellence takes practice.

You won't just learn behind the scenes - you'll showcase your creations in SAIT's gourmet outlets, including the renowned Highwood Kitchen + Bar, the Culinary Campus International Market, and our downtown Tastemarket Canadian Kitchen. It's your chance to shine and serve guests in professional settings

Professional paid internship and study tours

Between your first and second year, you'll gain a minimum of 320 hours of hands-on experience through a paid internship, applying your skills in a professional kitchen while building industry connections that can launch your career.

Want to take your learning global? Join an international study tour to culinary destinations like France, Australia, Thailand, Germany, Spain, and Portugal, where you'll explore world-class cuisines and cultures.

Global recognition

Compete in local and international baking and pastry competitions, opening doors to a global career path. Our students have earned top rankings in events worldwide, and alumni have appeared on programs such as *Halloween Wars All Stars* on Food Network Canada.

Traits, skills and aptitudes

Baking and pastry professionals are known for their creativity, methodical approach, and innovation.

To thrive in this field, you'll need:

- a passion for baking and pastry on a global scale
- artistic flair and a creative mindset
- stamina and good health for a fast-paced environment
- a keen sense of taste and smell
- precision and coordination for detailed work
- strong math and organizational skills
- a sharp memory for details
- excellent communication and teamwork abilities
- the ability to stay calm under pressure
- comfort with standing for long periods
- flexibility to work evenings, weekends, and irregular hours
- respect for food safety standards.

You should enjoy being creative, working with your hands, and mastering baking and patisserie techniques - because in this career,

every detail matters.

If this sounds like you, this could be your perfect fit.

Practicum, Co-op and Work Integrated Learning

Between your first and second year, you'll apply your skills in a professional paid internship.

You can also take advantage of exciting international study tours. Study tours are optional and include additional costs.

Accreditations, designations and certifications

This program follows the Alberta Apprenticeship and Industry Training (AIT) curriculum for all three technical training periods for Bakers.

Here's how it works:

- After year one: Challenge the first-year provincial exam.
- After year two: Challenge the second-year exam (once you've passed the first-year exam).
- After passing both the first-and second-year exams, you can challenge the third-year exam at any point during your program.

For more information about the Baker apprenticeship, including registration details and required on-the-job training hours, visit tradesecrets.alberta.ca.

Credentials

After successfully completing this program, you'll receive a SAIT Baking and Pastry Arts diploma.

Admission requirements

Applicants educated in Canada

Applicants must demonstrate English language proficiency and completion of all the following courses or equivalents:

- at least 50% in English Language Arts 10-1 or 10-2, and
- at least 50% in Math 10C or Math 10-3.

SAIT accepts high school course equivalents for admission for applicants educated outside Alberta.

Applicants educated outside of Canada

All applicants who were educated outside of Canada must demonstrate English language proficiency and provide proof they meet the program admission requirements with an international document assessment. Find accepted educational documents and assessment options.

SAIT may also accept courses completed at certain international post-secondary institutions.

Costs

2026/27 tuition and fees

The following costs are effective as of July 1, 2026.

The estimated total cost of tuition and fees is based on the suggested schedule of study. Following a modified schedule will impact the fees you pay per semester and may alter final costs.

Students in this program pay an additional mandatory fee of $188.00 per year of study for uniform and apron laundry services.

Domestic Students

Year Year	Number of semesters Number of semesters	Tuition fees Tuition fees	Additional fees Additional fees	Total per year Total per year
1	2	$8,100	$2,009.50	$10,109.50
2	2	$7,776	$2,009.50	$9,785.50
			Total cost:	**$19,895**

The estimated total cost of tuition and fees for domestic students is based on the recommended course load per year.

International Students

The program total is based on the estimated amount you will pay if you enter this program during the 2026/27 academic year. The program total amount listed on your letter of admission may appear higher. This amount is your maximum tuition guarantee for the program. SAIT will not exceed this maximum, regardless of changes in tuition and fees between academic years.

Year	Number of semesters	Tuition fees	Additional fees	Total per year
1	2	$25,350	$2,009.50	$27,359.50
2	2	$24,336	$2,009.50	$26,345.50
			Total cost:	**$53,705**

The estimated total cost of tuition and fees for international students is based on the recommended course load per year.

Books and Supplies

Books and supplies range from $1,200 - $1,500. You will need to purchase these in your first week.

This is a bring-your-own-device program with standard computer hardware and software requirements. The cost of your device is in addition to the books and supplies mentioned above. See the specific requirements on our computers and laptops page.

Find your booklist on the SAIT Bookstore's website. The booklist will be available close to your start date. Can't find your program or course? The bookstore didn't receive a textbook list. Contact your program directly to determine if they're still refining course details or if you're in luck; no textbook purchase is required for that term.

Required equipment/tools

You must purchase a professional baking kit, which is approximately $750. You will receive an email one month before your start date with the option to purchase the kit by credit card from a dedicated website.

You're also required to purchase the following:

- A calculator
- 16-inch ruler
- Memory stick
- Digital scale - 5 kg capacity, 1 g increments
- Knife bag or toolbox

Required uniform

One of your first steps to becoming a Culinary Arts student is to make sure you have the required attire on your first day of class and dress appropriately throughout the program.

Your uniform includes:

- Hairnet (all hair must be tucked into your hairnet)
- Chef's hat

- Chef's whites
- Name tag
- Waist apron
- Chef's pants
- Professional non-slip chef shoes or clogs

Jewelry, including rings, bracelets and dangling earrings, is not to be worn in class. Wedding bands, stud earrings and watches are acceptable.

Your Chef's jacket, waist apron and pants are required with an annual laundry fee of $250 (included in your tuition).

Your chef's hat and hairnets (included in the tool kit) are available from the Culinary Campus International Market.

Wearing your uniform to class is mandatory.

Internship fees

You can begin your internship in the second semester of the program. The internship fee is already included in your tuition and is required for all students at this stage.

Optional study tour

There is an optional international study tour between the first and second years. If you are interested, please budget approximately $3,500.