



COURSE OUTLINE: KAP406 - BAKING TECHN. ADV.

Prepared: Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	KAP406: BAKING TECHNIQUES ADVANCED
Program Number: Name	
Department:	CULINARY/HOSPITALITY
Academic Year:	2022-2023
Course Description:	This course will continue to develop and expand students baking and pastry knowledge and practical techniques through a series of theoretical lessons, demonstrations and laboratory classes. Students will build upon their skills to produce sophisticated finished products and contemporary plating techniques and designs. Students will produce and plate frozen confections, cheesecake, souffle, sabayon, cakes, icings, petit fours, fruit coulis and purees, chocolates and chocolate desserts.
Total Credits:	4
Hours/Week:	4
Total Hours:	48
Prerequisites:	KAP205, KAP206
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS162
Essential Employability Skills (EES) addressed in this course:	EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience. EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication. EES 3 Execute mathematical operations accurately. EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others. EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. EES 10 Manage the use of time and other resources to complete projects. EES 11 Take responsibility for ones own actions, decisions, and consequences.
Course Evaluation:	Passing Grade: 50%, D A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.
Books and Required Resources:	Professional Baking by Wayne Gisslen Publisher: Wiley Edition: 7th ISBN: 9781119148449



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Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Demonstrate the ability to perform tasks individually in a professional, safe, efficient and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards. 1.2 Produce product quickly and efficiently while maintaining a clean and orderly work station. 1.3 Demonstrate the safe, proper use and maintenance of kitchen tools and equipment. 1.4 Properly compost organic food waste. 1.5 Identify and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Identify time management strategies to employ for personal growth and professional learning.	2.1 Select and apply time management strategies to achieve established goals. 2.2 Create a daily prep list and work plan based on demonstration notes and advanced skill level. 2.3 Discuss and review constructive feedback for professional growth.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Use self management and interpersonal skills to strengthen performance as an employee to contribute to the success of the food service operation.	3.1 Demonstrate the ability to work with professionalism under minimum supervision. 3.2 Recognize the benefits of equality and cultural diversity in the work place. 3.3 Employ effective interpersonal skills in dealing with co-workers. 3.4 Practice restraint and good judgement when confronted with interpersonal conflict. 3.5 Show the ability to manage personal stress.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Demonstrate basic and advanced professional baking techniques by selecting appropriate ingredients to prepare and present.	4.1 Apply basic and advanced baking techniques for small and large quantity baking. 4.2 Use appropriate baking methods in a variety of applications. 4.3 Reproduce recipes as instructed in demonstrations. 4.4 Prepare chocolate desserts such as ganache, truffles, molded chocolates and mousse. 4.5 Prepare frozen desserts such as iced desserts, churned desserts and composed frozen desserts. 4.6 Prepare and apply icing such as buttercream, fondant and Royal. 4.7 Use paper cones to pipe decorations. 4.8 Prepare and finish cakes using a variety of methods such as low fat cakes , high ratio cakes and petit fours. 4.9 Prepare hot desserts such as souffls and sabayon. 4.10 Prepare dessert sauces such as chocolate, butterscotch and fruit coulis. 4.11 Present food on time with appropriate temperature in a clean, balanced and contemporary manner.



Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Final Assessment - Practical Exam	30%
Labs - Skill Assessment	70%

Date:

June 30, 2022

Addendum:

Please refer to the course outline addendum on the Learning Management System for further information.

