
Course Name

Code No.**I. COURSE DESCRIPTION:**

To provide the student with an understanding of the techniques, requirements and skills for the baking industry, hotels, restaurants, fast foods and bakeries as set out by the Ministry of Skills Development of Ontario for The Trade of Cook.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. Produce an assortment of dessert pies.Potential Elements of the Performance:

- Prepare a variety of pie doughs
- Know ingredients
- Balance recipes for immediate and future use
- Select ingredients with regards to time saving
- Cost saving
- Bulk buying
- Freezing, etc
- Select proper equipment
- Carry out proper preparation techniques
- Demonstrate correct work sequence
- Demonstrate the correct texture of fillings and toppings of pies
- Demonstrate the correct mixing times and speeds
- Use correct baking temperatures and time
- Judge correct degree of doneness
- Present using contemporary techniques (platters & plates)

2. Make Tarts and Flans.**3. Prepare fancy choux paste type desserts, e.g. Gateau St. Honore**Potential Elements of Performance:

- Describe the uses of choux paste, its characteristic properties, possibilities and limitations

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- Select proper ingredients
- Prepare choux paste in correct step by step sequence
- Recognize proper consistency of choux paste, adjust if necessary
- Prepare additional doughs, fillings, etc to recipe instructions;
- Prepare above items ready to be baked; cook caramel to correct degree of doneness
- Make dough ready for immediate use or freezing
- Carry out make up procedure for 'typical' choux paste products and/or special customer requests
- Bank choux paste using correct temperatures and timing

4. **Prepare Yeast Raised Products – Breads, Dessert Items, Danish Products**

Potential Elements of the Performance:

- Describe the principles of fermentation
- Select suitable recipes
- Balance and adjust recipes
- Select proper tools and equipment
- Mix dough using correct time and speed
- Efficiently carry out rounding, shaping, rolling, folding, etc. while handling dough(s)
- Recognize degree of fermentation and proofing pertaining to different doughs and batters
- Carry out correct make up procedures
- Carry out proper finishing procedures such as soaking, filling, icing, glazing, decorating, etc.
- Hold and freeze dough and baked items

5. **Prepare Puff Pastry and a Variety of Puff Pastry Products**

Potential Elements of the Performance:

- Describe the principles of puff pastry
- Select proper tools and equipment
- Choose necessary ingredients
- Balance and adjust recipe for different needs
- Prepare 'basic' dough by hand and/or machine
- Apply various "roll in" methods
- Carry out necessary folds

Prepare Cheese Cakes

Potential Elements of the Performance:

- Describe the different cottage cheese best suited to make cheese cakes
- Describe how to handle egg whites
- Select necessary tools, equipment and forms
- Balance recipes and adjust same to create a variety of cheese cakes
- Bake using correct temperatures and timing
- Judge when cakes are properly cooked
- Present in contemporary plated-style

7. Prepare Special Occasion Cakes

Potential Elements of the Performance:

- Describe various recipes pertaining to special occasion cakes
- Select best suited recipe
- Select proper tools and equipment
- Carry out correct preparatory method
- Prepare suitable filling, icing, decoration material, etc
- Select necessary tools, etc for actual make up of special occasion cake
- Carry out work orders to customer specifications

III. TOPICS:

1. Dessert Pies
2. Tarts and Flans
3. Fancy Choux Paste Products
4. Yeast Products – Advanced
5. Puff Pastry Products
6. Cheese Cakes
7. Special Occasion Cakes

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IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

None required

V. EVALUATION PROCESS/GRADING SYSTEM:

Attendance is one of the most important components of the Lab. Therefore, ANY student who misses more than 3 labs in one semester will be issued an "R" grade unless extenuating circumstances occur – it is at the professor's discretion. Gallery functions and external banquets are considered part of the Hospitality curriculum, therefore, attendance is **MANDATORY** and will be assigned at the professor's discretion. In order to pass this course, the student must obtain an overall test/quiz average of 60% or better. There will be three tests/quizzes at 33.3% each.

Assignments must be submitted by the due date according to the specifications of the instructor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the instructor in cases where there were extenuating circumstances.

The instructor reserves the right to modify the assessment process to meet any changing needs of the class. Consultation with the class will be done prior to any changes and all changes will be presented in writing.

The ability to upgrade an incomplete grade is at the discretion of the instructor. It may consist of such things as make up work, rewriting tests, and comprehensive examinations.

The mark for this course will be arrived at as follows:

- Baking Lab	60%	
- Baking Theory	40%	(3 tests @ 33.3% each)
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	100%	

The following semester grades will be assigned to students in postsecondary courses:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	3.75
B	70 - 79%	3.00
C	60 - 69%	2.00

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R (Repeat)	59% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
U	Unsatisfactory achievement in field placement or non-graded subject areas	
X	A temporary grade. This is used in limited situations with extenuating circumstances giving a student additional time to complete the requirements for a course (see <i>Policies & Procedures Manual – Deferred Grades and Make-up</i>).	
NR	Grade not reported to Registrar's office. This is used to facilitate transcript preparation when, for extenuating circumstances, it has been impossible for the faculty member to report grades.	

VI. SPECIAL NOTES:

Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your instructor and/or the Special Needs office. Visit Room E1204 or call Extension 493, 717, or 491 so that support services can be arranged for you.

Retention of course outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

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Code No.Plagiarism

Students should refer to the definition of “academic dishonesty” in *Student Rights and Responsibilities*. Students who engage in “academic dishonesty” will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course, as may be decided by the professor. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

The Professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the instructor. Credit for prior learning will be given upon successful completion of the following:

VIII. DIRECT CREDIT TRANSFERS:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.