

I. COURSE DESCRIPTION:

The CICE student with support from a learning specialist will gain an understanding of the techniques, requirements and skills to prepare products for the baking industry, hotels, restaurants, fast foods and bakeries.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will demonstrate a basic ability to:

1. **Demonstrate a basic ability in preparing an assortment of custard fillings and creams**

Potential Elements of the Performance:

- Prepare Custard filling
- Prepare Bavaroise
- Prepare Crème Anglaise
- Prepare Mousse au Chocolate

2. **Demonstrate a basic ability in preparing Ice Creams and Sorbets**

Potential Elements of the Performance:

- Distinguish between desserts utilizing ice cream preparations and discuss their uses and accompaniments: sorbets, granites, spoons, cassata, bombes, soufflés, glaces, coupes (churned, frozen, still frozen)
- Prepare Ice Creams and Sorbets
- Present in contemporary manner (see FDS 219)

3. **Demonstrate a basic ability in preparing and applying icings**

Potential Elements of the Performance:

- Royal
- Rolling icings
- Mask and ice cakes
- Pipe simple decorations using paper cones

4. **Demonstrate a basic ability in preparing cakes with fillings and decoration**

Potential Elements of the Performance:

- High fat or shortened cakes (creaming method, two stage method,

flour/batter method

- Low fat or foam type (sponge method, angel food method, chiffon method)
- Mask and decorate illustrating professional skills
- Prepare classical torte

5. **Demonstrate a basic ability in preparing a variety of petit fours glace**

Potential Elements of the Performance:

- Prepare sponge cake and filling (butter cream)
- Prepare and apply fondant
- Decorate
- Present petit fours sec in a contemporary manner (FDS 219)

6. **Demonstrate a basic ability in preparing Cheese Cakes**

Potential Elements of the Performance:

- Describe the cottage cheeses best suited to make cheese cakes
- Describe how to handle egg whites
- Balance recipes and adjust to create a variety of cheesecakes
- Present in contemporary plated—style (FDS 219)

7. **Demonstrate a basic ability in preparing soufflés / hot desserts**

Potential Elements of the Performance:

- Prepare hot savoury soufflés
 - Prepare the required mise-en-place for making savoury soufflés
 - Prepare and present a variety of hot savoury soufflés and discuss uses
 - Describe the preparation of hot dessert soufflés and discuss uses.
- Prepare and present a hot sabayon and discuss uses

8. **Demonstrate a basic ability in preparing fruit coulis and purees**

Potential Elements of the Performance:

- Fruit coulis
- Fruit puree

9. **Demonstrate a basic ability in contemporary plating techniques**

Potential Elements of the Performance:

- Prepare accompaniments

- Prepare decoration materials
- Select plates
- Place selected dessert into position; pipe, pour or deposit accompanying sauce; add decorating material
- Applied in Gallery Lab

III. TOPICS:

1. Custard filling and cream
2. Ice Creams and sorbets
3. Icings
4. Cakes with fillings and decoration
5. Petit fours
6. Cheese Cakes
7. Soufflés / hot desserts
8. Fruit coulis and purees
9. Contemporary plating techniques (~~applied in FDS 219~~)

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Wayne Gisslen, Professional Baking, 6th or 7th Edition

V. EVALUATION PROCESS/GRADING SYSTEM:

The lab assignment includes the following:

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 “F” 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.

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:

1. Gathering of utensils and raw materials
2. Pre-preparation of the assigned items
3. Preparation (cooking, baking) of the items
4. Proper storage of the ready items including packaging, refrigeration, and freezing
5. Cleaning of utensils, equipment, work areas, and cooking surfaces. No mark will be assigned until work areas are clean
6. Putting all utensils and small wares into their allocated places
7. No student is to leave the lab area until the end of the period

With the help of the above, students will be **graded in the labs** as follows:

Professionalism & Appearance	15%
- uniform, grooming, deportment	
Sanitation & Safety	25%
- personal, work environmental, product management	
- safe handling, operation, cleaning & sanitizing of tools and equipment	
- organization of work area	
Method of Work	40%
- Application of theory	
- Application of culinary methods & techniques	
Quality of Finished Product	20%
- appearance, taste, texture	
Total	100%

Note: Missing 3 out of the 15 labs is the max allowable.

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 – 100%	4.00
A	80 – 89%	3.00
B	70 - 79%	3.00
C	60 - 69%	2.00
D	50 – 59%	1.00
F (Fail)	49% and below	0.00
CR (Credit)	Credit for certificate requirements has been awarded.	

S	Satisfactory achievement in field /clinical placement or non-graded subject area.
U	Unsatisfactory achievement in field/clinical placement or non-graded subject area.
X	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.
NR	Grade not reported to Registrar's office.
W	Student has withdrawn from the course without academic penalty.

VI. SPECIAL NOTES:

Dress Code:

All students are required to wear their uniforms while in the Hospitality and Tourism Institute, both in and out of the classroom. **(Without proper uniform, classroom access will be denied)**

Attendance:

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session.

CICE Addendum:

Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

B. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

C. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

D. Evaluation:

Is reflective of modified learning outcomes.