

70-2724

CAMBRIAN COLLEGE
of Applied Arts and Technology
Sault Ste. Marie

COURSE OUTLINE

BAKING & DESSERT MAKING

FDS 108-2

BAKING & DESSERT MAKING

<u>Topic No.</u>	<u>Periods</u>	<u>Topic Information</u>
1		<u>Pies & Tarts</u>
	2	a) Fruit pies
	1	b) Cream pies
	2	c) Chiffon pies
	2	d) Soft pies
	2	e) Specialty pies
	2	f) Meringues
	1	g) Pie garnishing
2		<u>Yeast Goods</u>
	2	a) Regular yeast dough
	1	b) Sweet yeast dough
	2	c) Danish pastry
3		<u>Hot and Cold Desserts</u>
	2	a) Gelatin desserts
	2	b) Frozen desserts
	2	c) Dessert souffles
	2	d) Dessert mousses
	2	e) Bavarians and fromages
	2	f) Fruit creams and soups
	2	g) Dessert sauces
2	h) Garnishing desserts	
4		<u>Cakes and Gateaux</u>
	2	a) Sponge Cakes
	1	b) Chiffon cakes
	2	c) Tortes and gateaux
	1	d) Chocolate and sugar work
5		<u>Cookies</u>
	1	a) Icebox cookies
	1	b) Butter cookies
	1	c) Macaroons
	1	d) Shortbread cookies
1	e) Miscellaneous cookies	

September 1985

CHEF TRAINING
BAKE THEORY & DEMO
COURSE OUTLINE

Basic Baking Ingredients:

Flour
Sugars, other sweeteners
Fats
Leavening Agents
Eggs
Milk, Creams, other liquids
Flavours, extracts, colours.

Basic Pastries:

Pie pastries, short, sweet short pastry
Yeast doughs, bread, sweet dough, danish
Chou Pastry
Puff pastry
Cakes & Mixing Methods
Fillings & Icings, Butter creams
Fruit, Cream soft, Specialty pies
Quick breads, muffins, cookies
Meringues - Swiss, Italian

For all the above items:

- The basic ingredients used,
- Method of making
- Finishing & Decorating the items
- Storage of raw materials & finished products

Evaluations:

Three Tests	Oct. 4, 1985
	Nov. 8, 1985
	Nov. 13, 1985

Three tests and the Lab Demo test will be combined.

1st test value 50 marks
2nd test value 50 marks
3rd test value 100 marks-will cover the 15 weeks
of work.

10 Demo tests value 50 marks

H.R.M. I.
BAKE THEORY & DEMO.

COURSE OUTLINE. *Smith*

Basic baking ingredients:

Flours
Sugars, other ingredients
Fats
Leavening agents
Eggs
Milk, creams and other liquids
Natural flavours, extracts, colours

Basic Pastries:

Pies, regular, sweet and short pastry
Yeast doughs - breads, sweet, Danish
Chou paste
Puff pastry
Cakes and mixing methods
Fillings and icings, buttercreams
Fruit, cream, soft, specialty pies
Quick breads, muffins, squares, cookies, etc.

For all above items.... the basic ingredients used,
method of making
finishing and decorating
storage, packaging

EVALUATION:	Test after 1st 6 weeks (Oct. 22).....	50 marks
	Exam at end of Semester (Dec. 17).....	100
	(emphasis on 2nd ½ of work)	
	10 demo. tests	50
	Total	<u>200</u> marks