

FDS 122

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 Pg. 633
- Puff pastry
- Cakes & Mixing Methods —
- Fillings & Icings, Butter creams
- Fruit, Cream soft, Specialty pies
- Quick breads, muffins, cookies
- Meringues)- Swiss, Italian Pg. 634

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. 31/John }
 Oct. 4, 1985 }
 Nov. 8, 1985 }
 Nov. 13, 1985 }

Dec.
 Dec.
 Nov. 14 *class C*

Three tests and the Lab Demo test will be combined.

A-B . Nov. 15

- 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