

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: BAKE THEORY/DEMO

Code No.: FDS 122

Program: CHEF TRAINING

Semester: ONE

Date: SEPTEMBER 1988

Author: _____

New: _____ Revision: _____

APPROVED:

A. Montali
Chairperson

Sept '88
Date

BASIC BAKING INGREDIENTS: *FDS 122*

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:

1st Test = 50 marks
2nd Test = 50 marks
3rd Test = // //

10 Demo Tests = 50 marks

Three Tests and Lab Demo Test will be combined.

TEST DATES: October 20, 1988
November 17, 1988
December 15, 1988