

COURSE OUTLINE: CUL202 - MODERN BAKING PASTRY

Prepared: Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	CUL202: MODERN BAKING AND PASTRY		
Program Number: Name	2078: CULINARY MANAGEMENT		
Department:	CULINARY/HOSPITALITY		
Semesters/Terms:	20F		
Course Description:	This course will continue to develop and expand students baking and pastry knowledge and practical techniques through a series of theoretical lessons, demonstrations and laboratory classes. Students will build upon their skills to produce sophisticated finished products and contemporary plating techniques and designs. Students will produce and plate frozen confections, cheesecake, souffle, cake, icings, petit fours, fruit coulis and purees, and custards and creams.		
Total Credits:	4		
Hours/Week:	4		
Total Hours:	60		
Prerequisites:	CUL152		
Corequisites:	There are no co-requisites for this course.		
Substitutes:	FDS162		
Vocational Learning Outcomes (VLO's)	2078 - CULINARY MANAGEMENT		
addressed in this course:	VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.		
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.		
	VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.		
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.		
	VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.		
	VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.		
	VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.		
	VLO 9 perform effectively as a member of a food and beverage preparation and service		

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2020-2021 academic year.

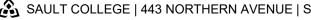


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VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry. Essential Employability Skills (EES) addressed in this course: EES 2				e to the success of a food-service operation by applying nd interpersonal skills.		
that fulfills the purpose and meets the needs of the audience. ESS 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication. ESS 3 Execute mathematical operations accurately. ESS 4 Apply a systematic approach to solve problems. ESS 5 Use a variety of thinking skills to anticipate and solve problems. ESS 8 Show respect for the diverse opinions, values, belief systems, and contributions of others. ESS 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. EES 11 Take responsibility for ones own actions, decisions, and consequences. Course Evaluation: Passing Grade: 50%, D A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation. Course Outcomes and Learning Objectives: Course Outcome 1 1. Show the ability to work individually in a professional, efficient, safe and ecofriendly manner. 1. Show the ability to work individually in a professional, efficient, safe and ecofriendly manner. 2. Implement time management strategies that enhance personal growth and professional learning. 2. Implement time management strategies that enhance personal growth and professional learning. 2. Select and apply time management strategies to achieve established goals. 2. Pactice restraint and good judgement when confronted with interpersonal conflict.		VLO 10	currency with and responsiveness to emerging culinary techniques, regulations, and			
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3. Demonstrate the ability to 3.1 Measure ingredients accurately for consistency in a range

	use proper baking techniques.	of recipes. 3.2 Use appropriate baking terminology and methods in a variety of applications. 3.3 Reproduce recipes as instructed in demonstrations. 3.4 Show the ability to produce, present and package prepared baked goods in appropriate quality, quantity and time. 3.5 Use contemporary plating techniques for a variety of hot and cold desserts.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Demonstrate a workin knowledge of baking ingredients and process	chocolates.
Evaluation Process and	Evaluation Type	Evaluation Weight
Grading System:	Final Assessment	20%

Evaluation Type	Evaluation Weight
Final Assessment	20%
Labs - Skill Assessment	80%

Date:

June 17, 2020

Addendum:

Please refer to the course outline addendum on the Learning Management System for further information.

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