

I. COURSE DESCRIPTION:

To provide the student with an understanding of the techniques, requirements and skills for the baking industry, hotels, restaurants, fast foods and bakeries as set out by the Ministry of Skills Development of Ontario for The Trade of Cook.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. Prepare 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. Prepare Ice Creams and Sorbets

Potential Elements of the Performance:

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

3. Prepare and apply icings

Potential Elements of the Performance:

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

4. Prepare 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. Prepare a variety of petit fours glacePotential Elements of the Performance:

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

6. Prepare Cheese CakesPotential Elements of the Performance:

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

7. Prepare souffle / hot dessertsPotential Elements of the Performance:

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

8. Prepare fruit coulis and pureesPotential Elements of the Performance:

- Fruit coulis
- Fruit puree

9. Demonstrate contemporary plating techniquesPotential 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 FDS 219

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. Souffle / hot desserts
8. Fruit coulis and purees
9. Contemporary plating techniques (applied in FDS 219)

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Wayne Gisslen, Professional Baking, 3rd or 4th 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	

**Techniques of Baking -
Advanced**

FDS 162

Method of Work	40%
- Application of theory	
- Application of culinary methods & techniques	
Quality of Finished Product	20%
- appearance, taste, texture	
Total	100%

Grade	<u>Definition</u>	<i>Grade Point Equivalent</i>
A+	90 – 100%	4.00
A	80 – 89%	
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)**

Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Special Needs office. Visit Room E1101 or call Extension 493 so that support services can be arranged for you.

Retention of Course Outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

Plagiarism:

Students should refer to the definition of “academic dishonesty” in *Student Rights and Responsibilities*. Students who engage in “academic dishonesty” will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Course Outline Amendments:

The professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

VIII. DIRECT CREDIT TRANSFERS:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.