

SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO



**SAULT
COLLEGE**

COURSE OUTLINE

COURSE TITLE: Techniques of Baking - Advanced

CODE NO. : FDS162 **SEMESTER:** 2

PROGRAM: CULINARY SKILLS - CHEF TRAINING PROGRAM
COOK APPRENTICE
CULINARY MANAGEMENT PROGRAM

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DATE: May 2014 **PREVIOUS OUTLINE DATED:** May 2013

APPROVED: “Angelique Lemay” Nov. 2014

DEAN DATE

TOTAL CREDITS: 3

PREREQUISITE(S): FDS142/FDS143

HOURS/WEEK: 4

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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, soufflés, 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 glace

Potential Elements of the Performance:

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

6. Prepare Cheese Cakes

Potential Elements of the Performance:

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

7. Prepare soufflés / hot desserts

Potential Elements of the Performance:

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

8. Prepare fruit coulis and purees

Potential Elements of the Performance:

- Fruit coulis
- Fruit puree

9. Demonstrate contemporary plating techniques

Potential 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 Gallery Lab

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

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Wayne Gisslen, Professional Baking, 6th or 7th 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	
Method of Work	40%
- Application of theory	
- Application of culinary methods & techniques	
Quality of Finished Product	20%
- appearance, taste, texture	
Total	100%

Note: Missing 3 out of the 15 labs is the max allowable.

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 – 100%	4.00
A	80 – 89%	3.00
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)**

Attendance:

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session.

VII. COURSE OUTLINE ADDENDUM:

1. 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.

2. 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.

3. Prior Learning Assessment:

Students who wish to apply for advance credit transfer (advanced standing) should obtain an Application for Advance Credit from the program coordinator (or the course coordinator regarding a general education transfer request) or academic assistant. Students will be required to provide an unofficial transcript and course outline related to the course in question. Please refer to the Student Academic Calendar of Events for the deadline date by which application must be made for advance standing.

Credit for prior learning will also be given upon successful completion of a challenge exam or portfolio.

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

4. Accessibility Services:

If you are a student with a disability (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Accessibility Services office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

5. Communication:

The College considers ***Desire2Learn (D2L)*** as the primary channel of communication for each course. Regularly checking this software platform is critical as it will keep you directly connected with faculty and current course information. Success in this course may be directly related to your willingness to take advantage of this Learning Management System (LMS) communication tool.

6. Plagiarism:

Students should refer to the definition of “academic dishonesty” in *Student Code of Conduct*. 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.

7. Tuition Default:
Students who have defaulted on the payment of tuition (tuition has not been paid in full, payments were not deferred or payment plan not honoured) as of the first week of *November (fall courses)*, *March (winter courses)* or *June (summer courses)* will be removed from placement and clinical activities due to liability issues. This may result in loss of mandatory hours or incomplete course work. Sault College will not be responsible for incomplete hours or outcomes that are not achieved or any other academic requirement not met as of the result of tuition default. Students are encouraged to communicate with Financial Services with regard to the status of their tuition prior to this deadline to ensure that their financial status does not interfere with academic progress.

8. Student Portal:
The Sault College portal allows you to view all your student information in one place. **mysaultcollege** gives you personalized access to online resources seven days a week from your home or school computer. Single log-in access allows you to see your personal and financial information, timetable, grades, records of achievement, unofficial transcript, and outstanding obligations, in addition to announcements, news, academic calendar of events, class cancellations, your learning management system (LMS), and much more. Go to <https://my.saultcollege.ca>.

9. Electronic Devices in the Classroom:
Students who wish to use electronic devices in the classroom will seek permission of the faculty member before proceeding to record instruction. With the exception of issues related to accommodations of disability, the decision to approve or refuse the request is the responsibility of the faculty member. Recorded classroom instruction will be used only for personal use and will not be used for any other purpose. Recorded classroom instruction will be destroyed at the end of the course. To ensure this, the student is required to return all copies of recorded material to the faculty member by the last day of class in the semester. Where the use of an electronic device has been approved, the student agrees that materials recorded are for his/her use only, are not for distribution, and are the sole property of the College.