



COURSE OUTLINE: FDS162 - BAKING - ADVANCED

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

Course Code: Title	FDS162: TECHNIQUES OF BAKING - ADVANCED
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	20W
Course Description:	This course will provide the student with an understanding of the techniques, requirements and skills to prepare products for the baking industry, hotels, restaurants, fast foods and bakeries.
Total Credits:	3
Hours/Week:	4
Total Hours:	48
Prerequisites:	FDS142, FDS143
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS239
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1071 - CULINARY SKILLS</p> <p>VLO 1 provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic food and bake science to food preparation to create a desired end product.</p> <p>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.</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.</p> <p>VLO 8 use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 9 Perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p> <p>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.</p> <p>2078 - CULINARY MANAGEMENT</p> <p>VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.</p>

Please refer to program web page for a complete listing of program outcomes where applicable.



	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 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 team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.
	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 1	Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
	EES 2	Respond to written, spoken, or visual messages in a manner that ensures effective communication.
	EES 3	Execute mathematical operations accurately.
	EES 6	Locate, select, organize, and document information using appropriate technology and information systems.
	EES 8	Show respect for the diverse opinions, values, belief systems, and contributions of others.
	EES 9	Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
	EES 10	Manage the use of time and other resources to complete projects.
	EES 11	Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation: Passing Grade: 50%, D

Books and Required Resources: Professional Baking by Wayne Gisslen
 Publisher: Wiley Edition: 7th
 ISBN: 9781119148449
 hand outs

Course Outcomes and Learning Objectives:	Course Outcome 1	Learning Objectives for Course Outcome 1
	1. Demonstrate to work individually in a professional, safe, efficient and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meets industry standards. 1.2 Perform tasks quickly and efficiently while maintaining a clean and orderly work station. 1.3 Demonstrate the safe and proper use of equipment. 1.4 Properly compost organic food waste. 1.5 Identify and practice disposal opportunities that are ecofriendly.
	Course Outcome 2	Learning Objectives for Course Outcome 2
	2. Identify time management	2.1 Select and apply time management strategies to achieve

	strategies to employ for personal growth and professional learning.	established goals. 2.2 Create a daily prep list and work plan based on demonstration notes and advanced skill level. 2.3 Recognize personal stress and manage appropriately to remain productive. 2.4 Practice restraint and good judgement when confronted with interpersonal conflict.
	Course Outcome 3	Learning Objectives for Course Outcome 3
	3. Use self management and interpersonal skills to strengthen performance as an employee to contribute to the success of the food service operation.	3.1 Demonstrate the ability to work with professionalism under minimum supervision. 3.2 Recognize the benefits of equality and cultural diversity in the work place. 3.3 Employ effective interpersonal skills in dealing with co-workers.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Demonstrate basic and advanced culinary techniques by selecting appropriate ingredients to prepare and present.	4.1 Apply techniques of basic and advanced food preparation for small quantity cooking/baking. 4.2 Use appropriate cooking/baking methods in a variety of applications. 4.3 Reproduce recipes as instructed in demonstrations. 4.4 Present food on time with appropriate temperature in a clean and balanced manner.
Course Outcome 5	Learning Objectives for Course Outcome 5	
5. Demonstrate in a lab setting the advanced level preparation of various baked goods and desserts.	5.1 Show the ability to temper chocolate and prepare chocolate desserts such as ganache, truffles, molded chocolates and mousse. 5.2 Prepare frozen desserts such as sorbets, granites, ice creams, sherbets, gelato, cassata, bombes and coupes. 5.3 Prepare and apply icings. 5.4 Prepare and finish cakes using various preparation methods. 5.5 Prepare petit fours. 5.6 Prepare baked and refrigerated cheese cakes. 5.7 Prepare hot desserts such as sweet and savoury souffles and hot sabayon. 5.8 Prepare dessert sauces such as chocolate, butterscotch, fruit coulis. 5.9 Demonstrate contemporary plating techniques.	

Evaluation Process and Grading System:	Evaluation Type	Evaluation Weight
	Labs - Skill Assessment	100%

Date: July 26, 2019

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