



COURSE OUTLINE: CUL202 - MODERN BAKING PASTRY

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Course Code: Title	CUL202: MODERN BAKING AND PASTRY
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2025-2026
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:	56
Prerequisites:	CUL152
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS162
Vocational Learning Outcomes (VLO's) addressed in this course:	2078 - CULINARY MANAGEMENT
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	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



team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.

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 3 Execute mathematical operations accurately.
- EES 4 Apply a systematic approach to solve problems.
- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- 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

A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

Other Course Evaluation & Assessment Requirements:

Academic success is directly linked to attendance. Missing more than 1/3 of the course hours in a semester shall result in an `F` grade for the course.

Books and Required Resources:

Professional Baking (w/ Bind-In Access by John Wiley & Sons
 Publisher: Glissen Edition: 7th
 ISBN: 9781119148449

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Show the ability to work individually in a professional, efficient, safe and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet 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 Practice properly composting organic food waste. 1.5 Identify and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Implement time management strategies that enhance personal growth and professional learning.	2.1 Demonstrate the ability to work with professionalism under minimal supervision. 2.2 Select and apply time management strategies to achieve established goals. 2.3 Create a daily prep list and work plan based on demonstration notes. 2.4 Recognize personal stress and manage appropriately to remain productive. 2.5 Practice restraint and good judgement when confronted with interpersonal conflict.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Demonstrate the ability to use proper baking techniques.	3.1 Measure ingredients accurately for consistency in a range of recipes. 3.2 Use appropriate baking terminology and methods in a



		<p>variety of applications.</p> <p>3.3 Reproduce recipes as instructed in demonstrations.</p> <p>3.4 Show the ability to produce, present and package prepared baked goods in appropriate quality, quantity and time.</p> <p>3.5 Use contemporary plating techniques for a variety of hot and cold desserts.</p>
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Demonstrate a working knowledge of baking ingredients and processes.	<p>4.1 Differentiate the characteristics and functions of various chocolates.</p> <p>4.2 Understand how to work with chocolate to make mousses, glazes, decorations and cakes.</p> <p>4.3 Describe the methods used and produce a variety of custards, puddings and souffles.</p> <p>4.4 Explain the procedures and prepare ice cream and sorbet.</p> <p>4.5 Examine and demonstrate the proper methods used to prepare baked and cold set cheesecakes.</p> <p>4.6 Assemble and decorate a variety of cakes and tortes.</p> <p>4.7 Identify and use proper methods to produce meringue and meringue based products.</p> <p>4.8 Identify the different categories and produce petit fours.</p>

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Lab - Skills Assessment	80%
Practical Exam	20%

Date: July 8, 2025

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