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| **SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY**  **SAULT STE. MARIE, ONTARIO** COURSE OUTLINE | | | | | |
| **COURSE TITLE:** | **Techniques of Baking - Basic** | | | | |
| **CODE NO. :** | FDS143 | | **SEMESTER:** | 1 | |
| **PROGRAM:** | CULINARY SKILLS - CHEF TRAINING PROGRAMCOOK APPRENTICECULINARY MANAGEMENT PROGRAM | | | | |
| **AUTHOR:** | PETER E GRAF M.B.A., C.M.C. **L1400; 759-2554 x2517;** [**peter.graf@saultcollege.ca**](mailto:peter.graf@saultcollege.ca) | | | | |
| **DATE:** | **May 2010** | **PREVIOUS OUTLINE DATED:** | | | **April 2009** |
| **APPROVED:** | “Penny Perrier” | | | | May/10 |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_CHAIR | | | | **\_\_\_\_\_\_\_**  **DATE** |
| **TOTAL CREDITS:** | **3** | | | | |
| **PREREQUISITE(S):** | NONE | | | | |
| **HOURS/WEEK:** | **3** | | | | |
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| *For additional information, please contact* | | | | | |
| ***Penny Perrier,*** *Chair of School of Hospitality* | | | | | |
| *(705) 759-2554, Ext.2754* | | | | | |

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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. Familiarity with techniques and products will assist in your future purchasing decisions. |

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| **II.** | **LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:** | |
|  | Upon successful completion of this course, the student will: | |
|  | 1. | Demonstrate the ability to prepare **Yeast Products** |
|  |  | Potential Elements of the Performance:  Demonstrate, in the lab, the ability to prepare yeast products:   * Straight dough method * Sponge dough method * Roll-in method |
|  | 2. | Demonstrate the ability to prepare **Quick Breads** |
|  |  | Potential Elements of the Performance:  Demonstrate, in the lab, the ability to prepare quick breads:   * Muffin method * Biscuit method * Creaming method |
|  | 3. | Demonstrate the ability to prepare **Pies, Tarts, and Flans** |
|  |  | Potential Elements of the Performance:  Demonstrate, in the lab, the ability to prepare pies, tarts, and flans:   * Basic pie dough   1. Demonstrate correct consistency of a pie dough * Prepare dough for later use   1. Roll dough to rectangular, square and triangular shapes   2. Line baking sheets, flan rings   3. Roll dough to even thickness without sticking   4. Use lattice design cutter * Prepare and/cook fillings to correct texture/thickness. * Assemble pies/tarts/flans. * Bake * Present using contemporary presentation techniques **(platters and plates, applied in FDS139)** |
|  | 4. | Demonstrate a working knowledge of **piping doughs** using proper tools, pressure to obtain **uniformity of shapes**. |
|  |  | Potential Elements of the Performance:  Demonstrate, in the lab, the ability to pipe doughs using proper tools, apply correct pressure to obtain uniformity in shapes:   * Prepare a suitable cookie dough for piping with plain and star tubes.  1. Pipe single and double rosettes 2. Pipe shells, hearts, crescents using required tubes 3. Pipe lady fingers, spirals and straight lines |
|  | 5. | Demonstrate the ability to prepare **sponge-based pastries.** |
|  |  | Potential Elements of the Performance:  Demonstrate, in the lab, the ability to prepare sponge-based pastries:   * Lady fingers, Swiss roll, genoise |
|  | 6. | Demonstrate technically the ability to prepare **Custard Filling and Creams** |
|  | 7.  8. | Demonstrate, in the lab, the ability to prepare custard filling and creams:   * Pastry cream, Bavarian creams * Present using contemporary concepts **(applied in Gallery)**   Demonstrate technically the ability to prepare **Choux Paste Products**  Potential Elements of the Performance:  Prepare choux paste products   * Describe the uses of choux paste, its characteristics properties, possibilities & limitations * Prepare choux paste * Recognize consistency, adjust if necessary * Make dough for immediate use or freezing * Glaze, fill and assemble choux paste products for pastry presentation, platter presentation and plated presentation **(applied in Gallery)**   Demonstrate technically the ability to prepare **Puff Pastry Products**  Potential Elements of the Performance:  Prepare puff pastry   * Balance and adjust recipe for different needs * Prepare basic dough by hand and/or machine * Apply various roll-in methods |
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| **III.** | **TOPICS:** | |
|  | 1. | Yeast dough products |
|  | 2. | Quick breads |
|  | 3. | Pies, tarts, and flans |
|  | 4. | Piping doughs |
|  | 5. | Sponge based pastries |
|  | 6. | Custard filling and creams |
|  | 7. | Choux paste products |
|  | 8. | Puff pastry products |

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| **V.** | **EVALUATION PROCESS/GRADING SYSTEM:**  The lab assignment includes the following:   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 every class** 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 | | | |
|  | | **The following semester grades will be assigned to students in postsecondary courses:** | | |
|  | | Grade | Definition | Grade Point Equivalent |
|  | | A+ | 90 - 100% | 4.00 |
|  | | A | 80 - 89% | 4.00 |
|  | | B | 70 - 79% | 3.00 |
|  | | C | 60 - 69% | 2.00 |
|  | | D | 50 - 59 % | 1.00 |
|  | | F (Fail) | 49% or below | 0.00 |
|  | | CR (Credit) | Credit for diploma requirements has been awarded. |  |
|  | | S | Satisfactory achievement in field placement or non-graded subject areas. |  |
|  | | U | Unsatisfactory achievement in field placement or non-graded subject areas. |  |
|  | | 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 |  |

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| **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: |
|  | The provisions contained in the addendum located on the portal form part of this course outline. |