



COURSE OUTLINE: CUL0152 - FUND OF PROF BAKING

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Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	CUL0152: FUNDAMENTALS OF PROFESSIONAL BAKING
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
Semesters/Terms:	19W
Course Description:	This course is designed to provide students with the essential knowledge, skills and techniques of baking and pastry arts. Learning is comprised of hands-on practical baking labs that introduce students to the fundamental ingredients, techniques and procedures used in the bake industry. A series of in-lab baking demonstrations will emphasize the importance of understanding the function of ingredients in a range of basic baked products. With knowledge acquired from these demonstrations, students will produce assorted yeast products, quick breads, cookies, choux paste, puff pastry, sponge based pastries, and a variety of pies, tarts and flans.
Total Credits:	4
Hours/Week:	4
Total Hours:	60
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
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 4 Apply a systematic approach to solve problems. EES 5 Use a variety of thinking skills to anticipate and solve problems. 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



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Course Outcomes and Learning Objectives:

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Show the ability to work individually in a professional, safe, efficient 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 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. Implement time management strategies that enhance personal growth and professional learning.	2.1 Demonstrate the ability to work with professionalism under 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 Produce breads, pastries, desserts and cakes. 3.2 Use appropriate baking terminology and methods in a variety of applications. 3.3 Reproduce recipes as instructed in demonstrations. 3.4 Show the ability to present prepared baked goods in appropriate quality, quantity and time.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Demonstrate a working knowledge of baking ingredients and processes.	4.1 Explain the fermentation process, identify the function of ingredients and give examples of different types of dough. 4.2 Identify different types of fat and their use. 4.3 Name and identify uses for different types of sugar and sugar substitutes. 4.4 List and identify the different leavening agents and their uses. 4.5 Demonstrate a working knowledge of chocolate. 4.6 Explain the production process of basic forms of pastry. 4.7 Describe mixing methods used to form a variety of cakes and icings.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	70%	1,2,3



Practical Exam	15%	1,2,3
Quizzes	15%	4

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student



6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

December 14, 2018

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

