



COURSE OUTLINE: CUL0202 - MODERN BAKING/PASTRY

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

Course Code: Title	CUL0202: MODERN BAKING AND PASTRY CICE
Program Number: Name	1120: COMMUNITY INTEGRATN 2078: CULINARY MANAGEMENT
Department:	C.I.C.E.
Semesters/Terms:	20F
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. CICE students, with the assistance of a Learning Specialist, 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:	60
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
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

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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 4 Apply a systematic approach to solve problems.

EES 5 Use a variety of thinking skills to anticipate and solve problems.

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

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

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, 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.

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

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Final Assessment	20%
Labs - Skill Assessment	80%

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

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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: September 2, 2020

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

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