

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

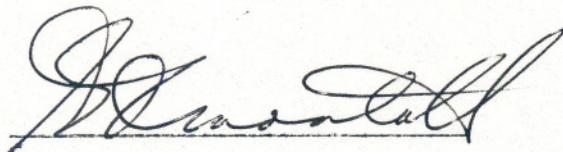
SAULT STE. MARIE, ONTARIO

C O U R S E      O U T L I N E

Course Title: Baking (Practical)  
Code No.: FDS 122  
Program: Hotel and Restaurant Management  
Semester: I  
Date: September 6, 1984  
Author: G. Dahl

New: x      Revision: \_\_\_\_\_

APPROVED:



Chairperson

Date:

84.09.10

COURSE OUTLINE

September 1984

Course Title: Baking (Practical)

Course Length: 15 weeks (3 hours/week)

Objectives:

Having completed this course, the students will be able to:

- (1) Identify and properly use various equipment for baking purposes
- (2) Prepare a basic pie dough for rolling practice
- (3) Make a refrigerated dough pliable for rolling purposes without making it tough
- (4) Prepare a variety of fruit pies
- (5) Prepare a suitable cookie batter for piping using plain and star tubes
- (6) Prepare quick breads, muffins and tea biscuits and know the theory and baking techniques of a variety of such items
- (7) Prepare cream desserts such as a variety of bavarian creams and baked custards
- (8) Prepare cake and royal icings
- (9) Mask and ice cakes smooth and evenly
- (10) Pipe simple decorations using paper cones
- (11) Make yeast dough by hand
- (12) Know the theory of fermentation and the preparation of yeast dough
- (13) Mold and shape dough in a variety of soft rolls
- (14) Describe the theory of baking yeast, raised, soft and dinner rolls
- (15) Describe the theory of choux paste and its products
- (16) Prepare a sponge cake for use in various sponge-based pastries
- (17) Prepare a light and moist high ratio cake with proper filling & decoration

Evaluation Will be Based on:

- 1) the proper use of baking equipment and techniques
- 2) the quality of the finished product
- 3) attitude and overall performance in labs
- 4) results from daily tests

\*This course is a practical application of the Baking Theory course so attendance is compulsory