

FDS 122

September 1985

CHEF TRAINING
BAKE THEORY & DEMO
COURSE OUTLINE

Basic Baking Ingredients:

- Flour
- Sugars, other sweeteners
- Fats
- Leavening Agents
- Eggs
- Milk, Creams, other liquids
- Flavours, extracts, colours.

Basic Pastries:

- Pie pastries, short, sweet short pastry
- Yeast doughs, bread, sweet dough, danish
- *Chou Pastry Pg. 633
- Puff pastry
- Cakes & Mixing Methods —
- Fillings & Icings, Butter creams
- Fruit, Cream soft, Specialty pies
- Quick breads, muffins, cookies
- Meringues)- Swiss, Italian Pg. 634

- For all the above items:
- The basic ingredients used,
 - Method of making
 - Finishing & Decorating the items
 - Storage of raw materials & finished products

Evaluations:

Three Tests

Oct. 31/85	}	Dec.
Oct. 4, 1985		Dec.
Nov. 8, 1985	}	Nov. 14 class C
Nov. 13, 1985		

Three tests and the Lab Demo test will be combined.

A-B . Nov. 15

- 1st test value 50 marks
- 2nd test value 50 marks
- 3rd test value 100 marks-will cover the 15 weeks of work.

10 Demo tests value 50 marks

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: BAKE PRACTICAL - ADVANCED

Code No.: FDS 123 - 3

Program: CHEF TRAINING

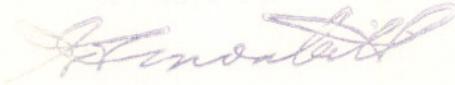
Semester: TWO

Date: SEPTEMBER 1988

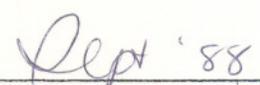
Author: _____

New: _____ Revision: _____

APPROVED:



Chairperson



Date

- Butter cream, common French variations
- Water Icings and their uses
- Fruit Icings and their uses
- Handling of Fondant and their uses
- Puff Pastries: German method
French method
Quick method
- Handling, baking, finishing Puff Pastries
- 20 variations for Puff Pastry uses
- Chou Paste: Ratio of basic ingredients
Method of Making Chou Pastes
20 uses for Chou Pastes
- Hot and Cold Desserts, Pudding Custards
- Fruit soups, creams, steamed pudding, Clafoutis
How they are made, served, and garnished.
- Classical Desserts: Bavarian Creams and Variations
Charlottes - hot and cold
Mousses, Framages
- Frozen Desserts, Ice Cream, Sherberts
- Mousses, Frozen, Chilled
- Dessert Soups: Vanilla, Chocolate, Fruit
- Saboyan - variations and uses
- Sugar Cookery - Types of sugars, uses of sugars,
"Rich Sugar, Sum Paste, Pulled Sugar, Spice Sugar
- Chocolate Cookery - Couverture, cocoa, tempering chocolate, cutouts,
rolled, piped chocolate decorations.
- Baking Formulas, adjustments, conversions for low medium and high
priced items.

EVALUATION:

Three Tests and Demo Quizzes

First Test	February 10, 1988
Second Test	March 16, 1988
Third Test	April 20, 1988