

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.

TOPICS

1. Pie Dough
2. Cookie Batters for Piping
3. Quick Breads and Muffins
4. Cream Desserts
5. Icings
6. Yeast Dough
7. Choux Paste Products
8. Pastries
9. Cake Preparation

LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE

1. **Pie Dough**

- A. **Learning Outcome**
- to make a pie dough

B. **Elements of the Performance:**

Upon successful completion students will have the ability to:

- use the correct proportion of the ingredients as per recipe
- select the used tools
- select different rolling pins
- roll dough for pie bottoms
- roll dough in the fluted pie shells
- use dusting flour properly
- demonstrate the correct consistency of a pre-dough

Make a refrigerated dough pliable for rolling purposes without making it tough:

- prepare dough for later use
- roll dough to rectangular, square and triangular shape
- line baking sheets
- roll dough to even thickness without sticking

Prepare a variety of fruit pies/tarts:

- select and use tools

- prepare a pie dough
- line and fill pie shells
- use lattice design cutter
- bake pies at proper temperature

2. **Cookie Batters for Piping**

A. **Learning Outcomes**

- to make a cookie batter and dough for piping

B. **Elements of the Performance**

Upon successful completion students will have the ability to:

- select piping bags and tubs for different uses
- pipe single and double rosettes
- pipe skills, hearts, crescents, using required tubs
- pipe lady fingers, spirals, and straight lines using proper pressure to obtain uniformity of shapes

3. **Quick Breads and Muffins**

A. **Learning Outcomes**

- to prepare quick breads, muffins

B. **Elements of the Performance**

Upon successful completion students will have the ability to:

- select tools and equipment for the production of quick breads
- mix batters for muffins and tea biscuits to recipe
- produce the correct consistency of mixture
- prepare tea biscuits under minimum handling of dough
- bake products

4. **Cream Desserts**

A. **Learning Outcomes**

- to prepare cream desserts such as a variety of Bavarian creams and baked custards

B. **Elements of the Performance**

Upon successful completion students will have the ability to:

- select tools for preparation of cream desserts

- select proper ingredients such as milk, cream, eggs and flavouring materials
- prepare mixtures according to recipes
- melt sugar for caramel
- handle gelatin
- bake custards in water bath and unmould
- fill and decorate Bavarian creams using contemporary concepts

5. **Icings**

A. **Learning Outcomes**

- to prepare icings, mask cakes, and decorate using paper cones

B. **Elements of the Performance**

Upon successful completion students will have the ability to:

- select tools and know the correct method to make proper paper cones
- prepare a basic cake icing using correct methods
- mask a cake evenly
- handle palette knife correctly during icing of cakes
- fill, close and hold paper cones properly
- put simple decorations on cakes
- space writings in centre of cake

6. **Yeast Dough**

A. **Learning Outcomes**

- to prepare a yeast dough which can be made into dinner rolls

B. **Elements of the Performance**

Upon successful completion students will have the ability to:

- select tools, equipment
- prepare dough by hand
- bulk round dough with right, left and both hands
- divide dough by hand and bun divider
- round individual dough pieces
- shape a variety of soft and dinner rolls
- use the right amount of dusting flour
- handle yeast dough properly
- proof rolls correctly by time and temperature
- bake rolls to appropriate degree of doneness and appearance

7. Chou Paste Products

A. Learning Outcomes

- to prepare choux paste and make products as eclairs, cream puffs

B. Elements of the Performance

Upon successful completion students will have the ability to:

- select tools and equipment
- prepare choux paste, smooth and free of lumps
- pipe choux paste as required
- select correct oven temperature
- bake choux paste to proper crispness
- glaze, fill and assemble choux paste products as required for pastry presentation, platter presentation and plated presentation

8. Pastries

A. Learning Outcomes

- to prepare a variety of pastries such as swiss rolls and other sponge-based pastries

B. Elements of the Performance

Upon successful completion students will have the ability to:

- describe different types of sponge cakes
- select the proper kind of sponge for the product
- prepare the sponge cake batter correctly
- bake sponge at the proper oven temperature
- fill and roll in jelly rolls
- cut and store swiss rolls and other pastries the proper way
- make and decorate swiss rolls in various ways
- decorate sponge goods as required for classical and contemporary presentations

9. Cakes

A. Learning Outcomes

- to prepare a light and moist high ratio cake filling and decoration

B. Elements of the Performance

Upon successful completion students will have the ability to:

- select tools and equipment
- select correct ingredients

- mix the cake properly
- bake cake using correct temperature and timing
- prepare cake icing correctly
- mask and decorate cake illustrating professional skills

STUDENT EVALUATION:

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. Handing in costing sheets when requested
8. No student is to leave the lab area until the end of the period

Using the above student evaluation, students will be graded as follows:

Practical lab work is marked as follows:

- A+ Outstanding Achievement
- A Excellent Achievement
- B Above Average Achievement
- C Average Achievement

15 labs @ 15 marks each = 225 possible marks

- A+ 203-225
- A 180-202
- B 158-179
- C 135-157
- R 156 or less

ATTENDANCE FOR ALL LABS IS COMPULSORY. There is no make up work given for absenteeism. Maximum number of labs missed per semester is 3 in order to receive a passing grade.