



COURSE OUTLINE: FDS143 - TECHNIQUES OF BAKING

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	FDS143: TECHNIQUES OF BAKING - BASIC
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	19F
Course Description:	This course will 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. Familiarity with techniques and products will assist in your future purchasing decisions.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
This course is a pre-requisite for:	FDS162
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1071 - CULINARY SKILLS</p> <p>VLO 1 provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic food and bake science to food preparation to create a desired end product.</p> <p>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.</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.</p> <p>VLO 7 apply basic 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.</p> <p>VLO 8 use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>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 self-management and interpersonal skills.</p> <p>2078 - CULINARY MANAGEMENT</p>

Please refer to program web page for a complete listing of program outcomes where applicable.



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	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 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 self-management and interpersonal skills.

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 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
 hand outs

Course Outcomes and Learning Objectives:	Course Outcome 1	Learning Objectives for Course Outcome 1
	1. 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 system. 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. Identify time management to employ for personal growth and professional techniques.	2.1 Work with professionalism under supervision. 2.2 Select and apply time management strategies to achieve established goals. 2.3 Create 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 basic culinary techniques by selecting appropriate ingredients to prepare and present baked goods and desserts.	3.1 Apply techniques of basic food preparation (baking and desserts) for small quantity cooking. 3.2 Use appropriate cooking and baking methods in a variety of applications. 3.3 Reproduce recipes as instructed in demonstrations. 3.4 Present prepared food items on time with appropriate temperature in a clean and balanced manner.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Demonstrate in a lab setting the preparation of various baked goods and desserts.	4.1 Prepare yeast products using the straight, sponge and rolled in dough method. 4.2 Prepare quick breads using a muffin, biscuit and creaming method. 4.3 Prepare pies, tarts and flans. 4.4 Demonstrate piping techniques. 4.5 Prepare various types of cookies. 4.6 Prepare sponge based pastries using batter and sponge method. 4.7 Prepare various types of custards and creams. 4.8 Prepare choux-paste products. 4.9 Prepare laminated dough such as puff pastry .

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Final Assessment	30%
Labs - Skill Assessment	70%

Date: July 26, 2019

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