



COURSE OUTLINE

FDS162

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Prepared: Peter Graf Approved: Sherri Smith

Course Code: Title	FDS162: TECHNIQUES OF BAKING - ADVANCED
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	17F
Course Description:	This course will provide the student with an understanding of the techniques, requirements and skills to prepare products for the baking industry, hotels, restaurants, fast foods and bakeries.
Total Credits:	3
Hours/Week:	4
Total Hours:	60
Prerequisites:	FDS142, FDS143
Substitutes:	FDS239
Vocational Learning Outcomes (VLO's): Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#1. provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>#2. apply basic and advanced food and bake science to food preparation to create a desired end product.</p> <p>#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>#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.</p> <p>#8. select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>#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>#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.</p>
Essential Employability	#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that



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Skills (EES):

fulfills the purpose and meets the needs of the audience.
#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.
#3. Execute mathematical operations accurately.
#6. Locate, select, organize, and document information using appropriate technology and information systems.
#8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
#10. Manage the use of time and other resources to complete projects.
#11. Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Labwork	100%

Books and Required Resources:

Professional Cooking Canadian Edition by Gisslen
Publisher: Wiley Edition: 8 or newer
ISBN: 9781118636602
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Course Outcomes and Learning Objectives:

Course Outcome 1.

Demonstrate to work individually in a professional, safe, efficient and ecofriendly manner.

Learning Objectives 1.

- Employ proper professional uniform, personal hygiene and grooming that meets industry standards
- Perform tasks quickly and efficiently while maintaining a clean and orderly work station
- Demonstrate the safe and proper use of equipment
- Properly compost organic food waste
- Identify and practice disposal opportunities that are ecofriendly

Course Outcome 2.



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Identify time management strategies to employ for personal growth and professional learning.

Learning Objectives 2.

- Select and apply time management strategies to achieve established goals
- Create a daily prep list and work plan based on demonstration notes and advanced skill level
- Recognize personal stress and manage appropriately to remain productive
- Practice restraint and good judgement when confronted with interpersonal conflict

Course Outcome 3.

Demonstrate basic and advanced culinary techniques by selecting appropriate ingredients to prepare and present.

Learning Objectives 3.

- Apply techniques of basic and advanced food preparation for small quantity cooking/baking
- Use appropriate cooking/baking methods in a variety of applications
- Reproduce recipes as instructed in demonstrations
- Present food on time with appropriate temperature in a clean and balanced manner

Course Outcome 4.

Demonstrate in a lab setting the advanced level preparation of various baked goods and desserts.

Learning Objectives 4.

- Prepare custard fillings and creams
- Prepare ice creams and sorbets
- Prepare icings
- Prepare cakes with fillings and decoration
- Prepare petit fours
- Prepare baked and refrigerated cheese cakes
- Prepare soufflés and hot desserts



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- Prepare coulis and fruit purées
- Present using contemporary plating techniques

Course Outcome 5.

Use self management and interpersonal skills to strengthen performance as an employee to contribute to the success of the food service operation.

Learning Objectives 5.

- Demonstrate the ability to work with professionalism under minimum supervision
- Recognize the benefits of equality and cultural diversity in the work place
- Employ effective interpersonal skills in dealing with co-workers

Date:

Thursday, August 31, 2017

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