



# COURSE OUTLINE

## FDS0A143

Prepared: Peter Graf    Approved: Sherri Smith

<b>Course Code: Title</b>	FDS0A143: TECHNIQUES OF BAKING - BASIC				
<b>Program Number: Name</b>	1120: COMMUNITY INTEGRATN				
<b>Department:</b>	C.I.C.E.				
<b>Semester/Term:</b>	17F				
<b>Course Description:</b>	This course will provide the CICE students, with assistance from a learning specialist, with a progressively increased 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 the CICE students to assist in the making of future purchasing decisions.				
<b>Total Credits:</b>	3				
<b>Hours/Week:</b>	4				
<b>Total Hours:</b>	60				
<b>Essential Employability Skills (EES):</b>	<p>#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>#3. Execute mathematical operations accurately.</p> <p>#8. Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>#10. Manage the use of time and other resources to complete projects.</p> <p>#11. Take responsibility for ones own actions, decisions, and consequences.</p>				
<b>Course Evaluation:</b>	Passing Grade: 50%, D				
<b>Evaluation Process and Grading System:</b>	<table border="1"> <thead> <tr> <th>Evaluation Type</th> <th>Evaluation Weight</th> </tr> </thead> <tbody> <tr> <td>Labwork</td> <td>100%</td> </tr> </tbody> </table>	Evaluation Type	Evaluation Weight	Labwork	100%
Evaluation Type	Evaluation Weight				
Labwork	100%				
<b>Books and Required Resources:</b>	<p>Professional Cooking Canadian Edition by Gisslen                      Publisher: Wiley Edition: 8 or newer                      ISBN: 9781118636602                      hand outs</p>				



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### **Course Outcomes and Learning Objectives:**

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

#### **Course Outcome 1.**

Work individually in a professional, safe, efficient and ecofriendly manner.

#### **Learning Objectives 1.**

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

#### **Course Outcome 2.**

Identify time management to employ for personal growth and professional techniques.

#### **Learning Objectives 2.**

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

#### **Course Outcome 3.**

Demonstrate basic culinary techniques by selecting appropriate ingredients to prepare and present baked goods and desserts.



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### Learning Objectives 3.

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

### Course Outcome 4.

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

### Learning Objectives 4.

- Prepare yeast products
- Prepare quick breads
- Prepare pies, tarts and flans
- Pipe dough in a variety of shapes
- Roll out dough in a variety of shapes
- Prepare sponge based pastries
- Prepare custard fillings and creams
- Prepare choux-paste products
- Prepare puff pastry products

#### CICE Modifications:

#### Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

**A.** Further modifications may be required as needed as the semester progresses based on



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individual student(s) abilities and must be discussed with and agreed upon by the instructor.

### **B. Tests may be modified in the following ways:**

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

### **C. Tests will be written in CICE office with assistance from a Learning Specialist.**

#### ***The Learning Specialist may:***

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

### **D. Assignments may be modified in the following ways:**

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

#### ***The Learning Specialist may:***

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment



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### **E. Evaluation:**

Is reflective of modified learning outcomes.

**NOTE:** Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

### **Date:**

Wednesday, September 6, 2017

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