



DUAL CREDIT CHECKLIST

Course Name:	Basic Baking and Pastry Skills
Course Number:	FOSR 1018
Program(s) to which this course can be applied:	Culinary Skills(1 year), Culinary Management (2 years)
Is this a General Education Course?	No
How does this course fit into the program?	In this practical course, students develop the fundamental skills and techniques of baking and pastry. Students produce a variety of baked goods and pastry items. Students develop essential skills and knowledge required to contribute as an effective team member in a professional kitchen.
What is the course delivery style?	This course is completely hands on. Students will be baking every class and standing throughout. They get to bring home baked goods every week.
Is there a textbook used with the course?	Students will use On Cooking textbook. Students will complete tests online.
How is the course assessed?	<ul style="list-style-type: none"> • Practical skills 50% • Assignments 10% • Quizzes 20% • Final exam 20%
What are the required assignments within this course?	Students learn to measure ingredients, read recipes and employ various baking techniques. Quizzes and exams are online.
What post-secondary opportunities are associated with this course?	Graduates of the Culinary Management program may find work as executive chefs, product development chefs, food stylists, personal chefs, chef educators, food service vendors, caterers, corporate chefs, and food and beverage directors. Graduates of Culinary Skills may find work in a variety of food and beverage operations such as hotels, resorts and camps, restaurants, banquet and catering facilities, and institutional food services.