

FOSR 1018: BASIC BAKING AND PASTRY SKILLS

Course outlines are reviewed annually as part of continual quality improvement. This course was last updated for the effective term below.

Effective Term

Fall 2018

Full Course Title

Basic Baking and Pastry Skills

Subject Code

FOSR - PS Food Service

Course Number

1018

Academic Level

Post Secondary

Grade Mode

Numeric

PLAR Applicable

Yes

Total Hours

70

Course Description

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. Emphasis is placed on the foundations of essential skills and knowledge required to contribute as an effective team member in a professional kitchen.

One-way equivalents where two or more courses combined together meet the equivalency:

- CKAB 1006 Bake Theory + CKAB 1007 Techniques of Baking 1 combined together meet the equivalency

Equivalent(s) Courses (Two-Way)

FOSR 1000 - Introduction to Baking

Course Content

- Operating rules, safety, sanitation and procedures
- Organizational skills
- Weights, measurements and formulae
- Functions of baking ingredients
- Quick breads, yeast products, puff pastry, choux paste, sponge, custard filling, creams, pies and tarts
- Common baking ingredients including but not limited to: a variety of flours, sugar, salt, eggs, dairy, chocolate, fats and leavening agents
- Practical skill development, product knowledge and organizational skills

Course Evaluation

The passing grade for this course is 50% unless otherwise noted below. The evaluation is comprised of:

- Practical skills 70%
- Assignments 10%
- Quizzes 20%

Tests/examinations/assignments must be written/submitted at the time specified. Requests for adjustments to that schedule must be made before the test/exam/assignment date to the faculty member. Failure to do so will result in a mark of "0", unless an illness/emergency can be proven with appropriate documentation at no cost to the College.

The passing grade for all courses is 50%, or letter grade of P (Pass) or S (Satisfactory) unless otherwise noted below. The passing weighted average for promotion through each semester of a program is 60% and is a requirement to graduate.

Course Learning Outcomes

Upon successful completion of this course, the student has reliably demonstrated the ability to:

1. apply safety and sanitation procedures in a professional food service kitchen to plan and organize a designated work station;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
 EES2: Response to communication
 EES3: Numeracy
 EES4: Approaches to problem solving
 EES5: Critical thinking to solve problems
 EES6: Organization of information
 EES7: Application of research and information
 EES8: Respect for others
 EES9: Interaction and collaboration
 EES10: Time and resource management
 EES11: Responsibility for actions

Evaluation

Introduced
 Reinforced
 Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

2. select and correctly use the appropriate tools and equipment for the required task;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
 EES2: Response to communication
 EES4: Approaches to problem solving
 EES5: Critical thinking to solve problems
 EES6: Organization of information
 EES7: Application of research and information
 EES9: Interaction and collaboration
 EES10: Time and resource management
 EES11: Responsibility for actions

Evaluation

Introduced
 Reinforced
 Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

3. correctly weigh, measure and scale ingredients for a recipe using bakers percentage and the metric system to meet designated production requirements;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
 EES2: Response to communication
 EES3: Numeracy
 EES4: Approaches to problem solving
 EES5: Critical thinking to solve problems
 EES6: Organization of information
 EES7: Application of research and information
 EES8: Respect for others
 EES9: Interaction and collaboration

EES10: Time and resource management
EES11: Responsibility for actions

Evaluation

Introduced
Reinforced
Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

4. interpret recipes, make any changes necessary to utilize given baking recipe and follow appropriate work sequences;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
EES2: Response to communication
EES3: Numeracy
EES4: Approaches to problem solving
EES5: Critical thinking to solve problems
EES6: Organization of information
EES7: Application of research and information
EES9: Interaction and collaboration
EES11: Responsibility for actions

Evaluation

Introduced
Reinforced
Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

5. describe the function and application for a variety of common baking ingredients;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
EES5: Critical thinking to solve problems
EES6: Organization of information
EES7: Application of research and information

Evaluation

Introduced
Reinforced
Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

6. exhibit professionalism and participate effectively as a team member, accepting responsibility for tasks and functions contributing to group performance within the bake lab.

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
EES2: Response to communication
EES3: Numeracy
EES4: Approaches to problem solving
EES5: Critical thinking to solve problems
EES6: Organization of information
EES8: Respect for others
EES9: Interaction and collaboration
EES10: Time and resource management
EES11: Responsibility for actions

Evaluation

Introduced
Reinforced
Assessed

Key: 10988