

# FOSR 1018: BASIC BAKING AND PASTRY SKILLS

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## Course Information

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

### Effective Term

Fall 2019

### Full Course Title

Basic Baking and Pastry Skills

### Preferred Short Title

Basic Baking and Pastry Skills

### Academic Level

Post Secondary

### Subject Code

FOSR - PS Food Service

### Course Number

1018

### Academic Area

Hospitality, Tourism and Recreation

### Ministry Reporting Category

Business

### Grade Mode

Numeric

### Alternate Grade Modes

Challenge Exam  
Prior Learning  
Pass/Fail  
Standard Letter  
Transfer credit

### PLAR Applicable

Yes

### Total Hours

**Schedule Types**

Lab  
Combination  
Lecture  
Remote Delivery  
Traditional

**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.

**Banner prerequisites – for information only**

And/Or	(	Course/Test Code	Min Grade/Score	Academic Level	)	Concurrency
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**Transfer credit courses 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

**CICE Modified Option:**

FOSZ 1018 - Basic Baking and Pastry Skills

**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 50%
- Assignments 10%
- Quizzes 20%
- Final exam 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.**

**Academic Appeal**

**Students at Georgian College can appeal the following:**

- A mark on an assignment, test, examination or work-integrated learning term
- Missing or incorrect assessment information on a grade report and/or transcript
- A charge of academic misconduct

**Note: Students cannot appeal a final grade. It is the academic work that is appealable leading to the final grade i.e. final test, exam or assignment.**

**Refer to Academic Regulations 9.2 Academic Appeal for further details.**

## 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 Skill(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

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**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 Skill(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

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**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 Skill(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

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**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 Skill(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

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**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 Skill(s):**

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

**Evaluation**

Introduced  
Reinforced  
Assessed

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**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 Skill(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

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## Research Ethics Board Designation

Courses that involve minimal risk research involving human subjects require Research Ethics Board (REB) designation. By checking "yes" below, you are indicating that all faculty teaching this course must obtain course-based research ethics approval.

No

### Sample Syllabus

Sample Syllabus - FOSR 1018 - Borgo.pdf

Key: 10988