

# COURSE OUTLINE

**Course Name:** English - Intro to Baking

**Department Head/Coordinator:** Department Head, Elizabeth Jang **Effective Date:** January 28, 2013

<b>School or Centre:</b>		<b>Department:</b>
School of Hospitality		Baking and Pastry Arts
<b>Course History:</b>		<b>Year of Study:</b>
New Course		1st Year Post-secondary
<b>Name of Replacing Course (if applicable):</b>	<b>Course Number:</b>	BAKG 1141
	<b>Number of Credits:</b>	4

**Course Pre-requisites (if applicable):**

Admission to the program

**Course Co-requisites (if applicable):**

None

**PLAR (Prior Learning Assessment & Recognition)**  No  Yes (details below):

**Course Description:**

This course includes an orientation to the program and introduces learners to vocabulary and pronunciation specific to the kitchen and baking classroom. It provides an introduction to the baking industry and to the language and communication skills required for teamwork and professionalism. Using an experiential learning approach with focus on role-rehearsals and coaching, this course will provide learners with the opportunity to work independently and in cooperative teams.

### **Instructional Strategies:**

Learners will practice communication strategies like: clarifying and confirming understanding in the baking classroom and kitchen, following instructions and troubleshooting and problem-solving issues in baking. Direct feedback from the teacher will be provided on clear speech and intelligibility.

### **Course Learning Outcomes:**

Students will be able to:

- Identify various types of roles and businesses in the baking and pastry industry
- Identify common baking equipment and tools
- Describe the importance of teamwork and professionalism in the baking industry
- Describe basic ingredients and their functions
- Practice professional etiquette
- Participate and communicate as a team member
- Practice study skills to improve knowledge acquisition in the Baking classroom and kitchen

### **Program Learning Outcomes:**

Upon completion of the program, students will be able to:

1. Adhere to industry health and safety standards in the preparation, handling and storage of baked goods
2. Comply with shop safety practices
3. Practice professional etiquette and personal hygiene as required by the food industry
4. Participate and communicate effectively as a team member
5. Implement principles of bakery management and merchandising for inventory and cost control
6. Plan and execute daily production lists to efficiently and confidently meet specific production criteria
7. Perform standard math functions to prepare baked goods
8. Prepare a variety of baked goods according to theoretical baking principles and processes which govern ingredient, methodology and environmental conditions
9. Evaluate product outcomes for consistency and accuracy in yield, flavor, texture and overall appearance according to product specifications and standards
10. Critically analyze and document performance to enhance comprehension and ongoing professional development

## Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Satisfactory/Unsatisfactory		S

## Components and Weighting of the Assessment/Evaluation Plan:

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Quizzes/Tests	30	Vocabulary and M/C reading quizzes
Lab Work	20	Listening tests and audio journals in the audio lab
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	40	Contact assignments, role rehearsals, and writing assignments
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	<b>Total</b>	<b>100</b>

## Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	80	
B - Lab (Computer, Chemistry...)	20	
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<b>Enter Total Hours</b>	<b>100</b>	

## Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.

**Course Topics and Sequence Covered:**

Introduction to Baking and Pastry Industry and Terminology (e.g. baking roles and workplaces, equipment, ingredients, food safety and sanitation terminology, etc.)

Study skills for Baking (e.g. orient students to college and local resources, dictionary use, reading strategies, note taking, asking clarifying questions, etc.)

Communication Strategies for the Baking classroom and kitchen (e.g. active listening, clarifying, confirming, following instructions, giving instructions, requesting feedback, giving feedback, etc.)

Communication Strategies for teamwork (e.g. including others, shifting discussion topics, interrupting, giving opinions, persuading, etc.)

Communication Strategies for professionalism (e.g. displaying confidence through word choice and body language, taking initiative in the classroom and workplace, making suggestions, giving and receiving advice, solving problems, etc.)

## VCC Education and Education Support Policies

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

**<http://www.vcc.ca/about-vcc/policies/index.cfm>**

To find out how this course transfers, visit the BC Transfer Guide at [www.bctransferguide.ca](http://www.bctransferguide.ca).

### FOR COMMITTEE USE ONLY

Date Approved by Education Council:		Date Approved by VCC Board (if applicable):	
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