

COURSE OUTLINE

Course Name: English - Applied Baking

Department Head/Coordinator: Department Head, Elizabeth Jang

Effective Date: January 2012

School or Centre:		Department:
School of Hospitality		Baking and Pastry Arts
Course History:		Year of Study:
New Course		Grade 10 Equivalency
Name of Replacing Course (if applicable):	Course Number:	BAKG 1241
	Number of Credits:	4 credits

Course Pre-requisites (if applicable):

BAKG 1142, BAKG 1143, BAKG 1144, BAKG 1145

Course Co-requisites (if applicable):

None

PLAR (Prior Learning Assessment & Recognition)

No Yes (details below):

Course Description:

This course includes a review of the communication skills and strategies which were developed in English - Intro to Baking and introduces learners to specific vocabulary for courses and concepts in the Applied Baking module. The course develops the descriptive vocabulary used to evaluate baking product outcomes. It also provides the opportunity to practice more complex language and communication skills required for teamwork and professionalism such as problem-solving and conflict resolution.

Instructional Strategies:

Scenarios specific to industry practice placements will be used to prepare students. Job search strategies and skills will be practiced with focus on videotaped role-rehearsals and coaching. Socio-cultural competencies appropriate to the Canadian workplace will be introduced and practiced. 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 baking concepts and descriptive vocabulary used to evaluate baking product outcomes
- Identify more specialized baking equipment and tools
- Describe and practice communication skills for teamwork and professionalism in the baking industry
- Describe more specialized ingredients and their functions
- Practice professional etiquette and socio-cultural competencies for the Canadian workplace
- Participate and communicate as a team member
- Practice communication skills for a job search process

Program Learning Outcomes:

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 (when 70% and higher)

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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	Total	100

Learning Environment/Type

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

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:

Baking and Pastry Industry and Terminology (e.g. pronunciation practice, specialized baking products and concepts such as fermentation, lamination, aeration, emulsification, etc., specialized baking equipment and tools, specialized ingredients and their functions, etc.)

Study skills for Baking (e.g. work site visits, descriptive vocabulary used to evaluate baking product outcomes, language and concepts for FOODSafe, meeting skills for planning design and decoration projects, internet research skills, presentation skills for capstone project, etc.)

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

Communication Strategies for the industry practicum and job search (e.g. describing personal strengths and weaknesses, anticipating and practicing typical interview questions, conducting an informational interview, writing a resume, networking, 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.

FOR COMMITTEE USE ONLY

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