

# COURSE OUTLINE

**Course Name:** Small Desserts & Pastries

**Department Head/Coordinator:** Department Head, Elizabeth Jang **Effective Date:** August 27, 2012

School or Centre:	Department:
School of Hospitality	Baking and Pastry Arts

Course History:	Year of Study:
New Course	1st Year Post-secondary

<b>Name of Replacing Course (if applicable):</b>	<b>Course Number:</b>	BAKG 1349
	<b>Number of Credits:</b>	3

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

BAKG 1242, BAKG 1243, BAKG 1244, BAKG 1245, BAKG 1246, BAKG 1247

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

**PLAR (Prior Learning Assessment & Recognition)**

No  Yes (details below):

**Course Description:**

This course focuses on the technical and artistic aspects of creating small desserts and pastries, covering topics such as assembly techniques and contemporary design and finishing methods. Students create a variety of small desserts and pastries suitable for individual servings, buffet tables and parties, using repetition to solidify their technical skills.

### **Instructional Strategies:**

Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Demonstrations will be held to show the proper execution of techniques, product make-up, and finishing. Group discussions are facilitated to reflect on processes, product outcomes and learning.

### **Course Learning Outcomes:**

Students will be able to:

- Describe the need and design considerations for small desserts and pastries
- Assemble and decorate desserts and pastries using a variety of bases, fruits, fillings, icings and decorative techniques
- Cut and portion desserts and pastries accurately, with minimal waste
- Design desserts and pastries which take into account seasonal availability, flavor combinations and customer need
- Plan and execute daily production list to efficiently and confidently meet specific production criteria
- Evaluate product outcomes according to the theoretical principles and processes governing their production
- Apply mathematical principles to calculate formulas according to product specifications
- Adhere to industry health and safety standards in the preparation, handling and storage of products
- Comply with shop safety practices during production
- Practice professional etiquette and personal hygiene during production
- Work effectively as a team member during production
- Implement principles of bakery management and merchandising for inventory and cost control

### **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:
Letter Grades		B-

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

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Lab Work	60	Instructor observation of daily hands-on skill development, organization and adherence to safety and sanitation practices
Quizzes/Tests	10	Theory quizzes
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	20	Online reflective journal, exploration of origin and production of chocolate
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	<b>Total</b>	<b>100</b>

## Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	5	
K - Shop/Teaching Kitchen	70	
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<b>Enter Total Hours</b>	<b>75</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:**

need for small desserts and pastries, design considerations, flavor combinations, french pastry, small cakes, petits fours, storage and packaging; mathematical conversions, application of baker's percentage; interpretation of formulas; correct use of tools & equipment; supporting team members; writing and executing daily production lists; critical analysis of product outcomes; recording observations of performance and development; punctuality; health and safety rules and regulations; application of inventory and waste management

### **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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