**Course Name:** Baking Techniques

**Course Number:** CULI 1504  
**Number of Credits:** 4  
**Effective Date:** May 2018

**Course Description:**
This course introduces students to the principles of baking, including new terminology, ingredients, and quality standards specific to baked products. Students prepare quick breads, pies & tarts, yeast breads, fruit & custard desserts. Emphasis is placed on use of time management, communication, teamwork skills, methods of preparation, baking techniques and the quality of the finished products.

<table>
<thead>
<tr>
<th>School or Centre:</th>
<th>Year of Study:</th>
</tr>
</thead>
<tbody>
<tr>
<td>School of Hospitality, Food Studies and Applied Business</td>
<td>1st Year Post-secondary</td>
</tr>
</tbody>
</table>

**Course History:**
New Course

**Course Pre-requisites (if applicable):**
Acceptance into the Professional Cook 1 Certificate program or Culinary Arts Diploma (International) program

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

**PLAR (Prior Learning Assessment & Recognition):**
- [x] No  
- [ ] Yes (details below):
Instructional Strategies:
lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Course Learning Outcomes:
Upon the successful completion of this course, the student will be able to:

(a) Apply effective time management skills needed to work in baking
(b) Describe and apply the fundamental principles, skills and techniques of baking
(c) Assess baked goods for consistency and quality standards
(d) Apply industry standards and procedures essential for food and kitchen safety in baking
(e) Apply math skills for the production of baked goods

Program Learning Outcomes:
Upon the successful completion of this program, the student will be able to:

1. Apply cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment
2. Evaluate product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
3. Plan, design and write menus for a culinary establishment that reflects nutritional and specific dietary needs.
4. Adhere to industry health, safety and employment standards in preparation, and handling and storage of food and equipment.
5. Adapt the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to identify and develop advanced professional skills needed to further advance in the culinary industry.
### Evaluation/Grading System

<table>
<thead>
<tr>
<th>Grading System</th>
<th>Specify if 'Other':</th>
<th>Specify Passing Grade:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Percentages</td>
<td></td>
<td>70%</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Percentage</th>
<th>Evaluation Plan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam</td>
<td>35</td>
<td>Practical Exam</td>
</tr>
<tr>
<td>Assignments</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Portfolio</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Final Exam</td>
<td>35</td>
<td>Multiple Choice Exam</td>
</tr>
</tbody>
</table>

**Total 100**

### Learning Environment/Type

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Hours Per Instruction Type</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>L - Classroom</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>K - Shop/Teaching Kitchen</td>
<td>60</td>
<td></td>
</tr>
</tbody>
</table>

**Total 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:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice and Skills
3. Health And Safety Principles for Baking
4. Commercial Kitchen Equipment Review and Introduction to Baking Equipment
5. Introduction to Basic Baking Principles
6. The Science and Chemistry Behind Ingredients in Baking
7. Basic Mixing Principles
8. Introduction to Applied Baking
9. Cookie Production
10. Quick Bread Production
11. Yeast Bread Production

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 website at: http://www.vcc.ca/about/governance--policies/policies/

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

<table>
<thead>
<tr>
<th>Approved by Curriculum Committee:</th>
<th>Approved by Education Council:</th>
</tr>
</thead>
<tbody>
<tr>
<td>November 21, 2017</td>
<td>December 12, 2017</td>
</tr>
</tbody>
</table>