



# COURSE OUTLINE

**Course Name:** Advanced Baking

**Course Number:** CULI 2507

**Number of Credits:** 5

**Effective Date:** May 2018

**Course Description:**

This course introduces students to advanced baking techniques, pastry, and dessert production. Students prepare breads and a variety of desserts for a restaurant service outlet. Emphasis is placed on methods of preparation and the quality of the finished products. Students utilize plating and presentation techniques from previous courses. Students run the dessert station of the restaurant kitchen, and develop critical thinking, time management, communication, and teamwork skills to expedite dessert orders.

**School or Centre:**

School of Hospitality, Food Studies and Applied Business

**Year of Study:**

1st Year Post-secondary

**Course History:**

New Course

**Name of Replacing Course (if applicable):**

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

Acceptance into the Professional Cook 2 Advanced Certificate program or Culinary Arts Diploma (International) program

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

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

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, communication, and teamwork skills needed to work in a restaurant kitchen dessert station
- (b) Apply principles, advanced skills, and techniques to baking and dessert production
- (c) Assess a variety of advanced baking-pastry products and service for consistency and quality standards
- (d) Apply industry standards and procedures essential for food and kitchen safety in baking and restaurant dessert station
- (e) Apply math skills for restaurant desserts and service production levels

**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

Grading System	Specify if 'Other':	Specify Passing Grade:
Percentages		70%

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

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Exam	35	Practical Exam
Assignments	15	
Portfolio	15	
Exam	35	Multiple Choice Exam-Final
<b>Total</b>		<b>100</b>

## Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	30	
K - Shop/Teaching Kitchen	70	
<b>Total</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:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice
3. Health And Safety Principles for the Bakeshop and Restaurant Dessert Station
4. Equipment Use and Maintenance for the Bakeshop and Restaurant Dessert Station
5. Introduction to Artisanal Breads and Production
6. Introduction to Pastries and Production
7. Introduction to Advanced Desserts and Production
8. Introduction to Cakes and Production
9. Introduction to The Dessert Station and Service

## 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/governance--policies/policies/>

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

### FOR COMMITTEE USE ONLY

Approved by Curriculum Committee:	November 21, 2017	Approved by Education Council:	December 12, 2017
-----------------------------------	-------------------	--------------------------------	-------------------