



BAKG 1104: Puff Doughs

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course introduces students to the basic methods used for making different types of puff doughs. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

CREDITS

2.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

Upon successful completion of this course, students will be able to:

- Select ingredients and preparation method to produce a variety of puff doughs and products made from puff doughs.
- Mix doughs according to the appropriate methods: Classic/ordinary and "Blitz".
- Assemble and bake various products made with puff doughs such as sausage rolls, cheese straws, and other puff products.
- Use appropriate bakery tools and equipment safely and effectively.
- Recognize the theoretical principles and processes that influence product outcomes.

- Plan and execute daily production list to efficiently and confidently meet specific production criteria.
- Evaluate products according to governing theoretical principles and processes.
- Apply mathematical principles to calculate formulas according to production 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.

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 10

Other: 40

INSTRUCTIONAL STRATEGIES

Using an experiential approach, this course will provide students with the opportunity to work independently and in cooperative teams to apply theory to practice in the kitchen. Theory will also be integrated with practice during demonstrations and station work. Continuous reflection gives students the opportunity to deepen their learning as they reflect on their own performance, product outcomes and understanding.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

B-

EVALUATION PLAN

Type	Percentage	Assessment activity
Lab Work	75	Instructor observation of hands-on skill development, organization, safety & sanitation, and participation
Other	15	Combined theory quizzes & tests, final theory test and special assignments
Final Exam	10	Final practical test

COURSE TOPICS

- Ingredient characteristics and functions, dough mixing methods, methods of making various types of puff products, assembly and make-up, portioning, baking methods, finishing, storage and packaging as applied to product outcomes; mathematical conversions and calculations; 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; reflective observations of performance, development and learning; safety and sanitation procedures, application of inventory and waste management.

LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

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