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BAKG 1141: English Intro to Baking

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts ESL
DESCRIPTION

This course includes an orientation to the program and introduces learners to vocabulary and pronunciation specific to the kitchen and baking classroom. It provides an introduction to the baking industry and to the language and communication skills required for teamwork and professionalism. Using an experiential learning approach with focus on role-rehearsals and coaching, this course will provide learners with the opportunity to work independently and in cooperative teams. Learners will practice communication strategies like: clarifying and confirming understanding in the baking classroom and kitchen, following instructions and troubleshooting and problem-solving issues in baking. Direct feedback from the teacher will be provided on clear speech and intelligibility. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking & Pastry Arts Pastry Program.

CREDITS

4.0

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:

- Identify various types of roles and businesses in the baking and pastry industry
- Identify common baking equipment and tools
- Describe the importance of teamwork and professionalism in the baking industry
- Describe basic ingredients and their functions
- Practice professional etiquette
- Participate and communicate as a team member
- Practice study skills to improve knowledge acquisition in the Baking classroom and kitchen

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 80

Other: 20

INSTRUCTIONAL STRATEGIES

Learners will practice communication strategies like: clarifying and confirming understanding in the baking classroom and kitchen, following instructions and troubleshooting and problem-solving issues in baking. Direct feedback from the teacher will be provided on clear speech and intelligibility.

GRADING SYSTEM

Satisfactory/Unsatisfactory

PASSING GRADE

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EVALUATION PLAN

Type	Percentage	Assessment activity
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

COURSE TOPICS

- Introduction to Baking and Pastry Industry and Terminology (e.g. baking roles and workplaces, equipment, ingredients, food safety and sanitation terminology, etc.)
- Study skills for Baking (e.g. orient students to college and local resources, dictionary use, reading strategies, note taking, asking clarifying questions, etc.)
- Communication Strategies for the Baking classroom and kitchen (e.g. active listening, clarifying, confirming, following instructions, giving instructions, requesting feedback, giving feedback, etc.)
- Communication Strategies for teamwork (e.g. including others, shifting discussion topics, interrupting, giving opinions, persuading, etc.)
- Communication Strategies for professionalism (e.g. displaying confidence through word choice and body language, taking initiative in the classroom and workplace, making suggestions, giving and receiving advice, solving problems, etc.)

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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