



## BAKG 1142: Basic Principles

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### EFFECTIVE DATE

### DEPARTMENT

Baking & Pastry Arts  
**DESCRIPTION**

This course introduces learners to kitchen and food safety and sanitation as well as equipment. It provides an overview of the baking industry and an introduction to baking math, production planning and teamwork and professionalism. Basic principles such as the theoretical aspects of cause & effect in baking, ingredient functions and baking concepts are introduced. A conceptual framework for troubleshooting and problem-solving issues in baking is presented. This course is part of the full-time Baking and Pastry Arts – Artisan Baking, Baking and Pastry Arts - Artisan Baking Specialty & Baking and Pastry Arts - Pastry Program.

### CREDITS

1.0

### 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 common baking equipment and tools
- Describe the importance of teamwork and professionalism in the baking industry
- Apply mathematical principles to calculate formulas according to product specifications
- Use appropriate bakery tools and equipment safely and effectively
- Differentiate basic ingredients using sensory perception
- Describe basic ingredients and their functions
- Recognize the theoretical principles and processes that influence product outcomes
- Apply the conceptual thinking framework to cause & effect experiments
- Adhere to industry health and safety standards in the lab

- Comply with shop safety practices in the lab
- Practice professional etiquette and personal hygiene
- Participate and communicate as a team member

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 5

Other: 20

## INSTRUCTIONAL STRATEGIES

Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to conduct cause and effect experiments, analyze ingredients and apply theory to practice. Group discussions are facilitated to reflect on the experiments and their outcomes.

## GRADING SYSTEM

Letter Grade (A-F)

## PASSING GRADE

B-

## EVALUATION PLAN

Type	Percentage	Assessment activity
Quizzes/Tests	60	Theory quizzes, including baking math quizzes and ingredient identification test
Lab Work	20	Instructor observation and evaluation of daily hands-on skill development and adherence to safety and sanitation practices
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	10	Reflective journal online

## COURSE TOPICS

- Orientation: overview of baking industry; safety & sanitation; equipment and tools; planning & organization; teamwork & professionalism including punctuality and attendance
- Baking Principles: baking math including ratios, conversions and baker's percentage; nutrition; weights and

measures including scaling; ingredients & functions; sensory perception; leavening; aeration; emulsification; gluten development; thickening and gelling; fermentation; baking process including heat transfer, coagulation, gelatinization, evaporation and staling; conceptual thinking framework;

- Reflective Journal: introduction to online platform; recording observations of performance and development; critical analysis of theoretical principles applied to cause & effect studies

## 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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