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## BAKG 1143: Basic Methodology

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### EFFECTIVE DATE

### DEPARTMENT

Baking & Pastry Arts  
**DESCRIPTION**

This course introduces students to the basic methods used in baking. Methods include creaming, biscuit and muffin methods, pie-dough method and straight dough method. Students apply theoretical concepts such as fermentation, leavening, aeration and emulsification and gluten development to their practice. A variety of items are produced using these basic methods. Problem-solving is applied through the conceptual thinking framework. Students gain an understanding of the proofing process by making yeast doughs and the baking process through oven work. Products are made from mixes as well as from scratch. Knife skills are also practiced. Students calculate formulas and select and use ingredients, equipment and production methods according to production criteria and industry standards. Students will practice organizing their time to meet daily production requirements and to become proficient. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

### CREDITS

6.0

### 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 methods to produce a variety of quickbreads, cookies, loaf cakes, pies & tarts and yeast products
- Operate both baker's and digital scales as well as baking tools and equipment such as rolling pins, mixers, proofers and ovens

- Describe and apply various leavening methods.
- Mix doughs and batters according to the appropriate mixing method
- Portion and make up products according to specifications
- Practice basic knife skills: dicing, julienning, slicing
- Classify products according to the appropriate make up method
- Plan and execute daily production list to efficiently and confidently meet specific production criteria
- Evaluate product outcomes according to the theoretical principles and processes governing their production
- Apply mathematical principles to calculate formulas according to product 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
- Implement principles of bakery management and merchandising for inventory and cost control

## **PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)**

None

## **HOURS**

Lecture: 30

Other: 120

## **INSTRUCTIONAL STRATEGIES**

Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Demonstrations will be held to show the proper execution of methods, product make-up, portioning, proofing and finishing. Group discussions are facilitated to reflect on processes, product outcomes and learning.

## **GRADING SYSTEM**

Letter Grade (A-F)

## **PASSING GRADE**

B-

## **EVALUATION PLAN**

Type	Percentage	Assessment activity
Lab Work	60	Instructor observation of daily hands-on skill development, organization and adherence to safety and sanitation practices
Quizzes/Tests	20	Theory quizzes

Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	10	Reflective journal online

## COURSE TOPICS

- Ingredient characteristics and functions, leavening, scaling, mixing methods, portioning, make up methods, proofing, baking, finishing, storage and packaging as applied to product outcomes; mathematical conversions, 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; recording observations of performance and development; punctuality; health and safety rules and regulations; application of inventory and waste management; knife skills

## 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>.

**Broadway campus**  
1155 East Broadway  
Vancouver, B.C. Canada  
V5T 4V5

**Downtown campus**  
250 West Pender Street  
Vancouver, B.C. Canada  
V6B 1S9

**Annacis Island campus**  
1608 Cliveden Avenue  
Delta, B.C. Canada  
V3M 6P1

604.871.7000

**VCC.ca**

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