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BAKG 1241: English Applied Baking

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts ESL
DESCRIPTION

This course includes a review of the communication skills and strategies which were developed in English - Intro to Baking and introduces learners to specific vocabulary for courses and concepts in the Applied Baking module. The course develops the descriptive vocabulary used to evaluate baking product outcomes. It also provides the opportunity to practice more complex language and communication skills required for teamwork and professionalism such as problem-solving and conflict resolution. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

CREDITS

4.0

YEAR OF STUDY

Grade 10 Equivalency

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Identify various types of baking concepts and descriptive vocabulary used to evaluate baking product outcomes
- Identify more specialized baking equipment and tools
- Describe and practice communication skills for teamwork and professionalism in the baking industry
- Describe more specialized ingredients and their functions
- Practice professional etiquette and socio-cultural competencies for the Canadian workplace
- Participate and communicate as a team member
- Practice communication skills for a job search process

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 80

Lab: 20

INSTRUCTIONAL STRATEGIES

Scenarios specific to industry practice placements will be used to prepare students. Job search strategies and skills will be practiced with focus on videotaped role-rehearsals and coaching. Socio-cultural competencies appropriate to the Canadian workplace will be introduced and practiced. Direct feedback from the teacher will be provided on clear speech and intelligibility.

GRADING SYSTEM

Satisfactory/Unsatisfactory

PASSING GRADE

S (when 70% and higher)

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

- Baking and Pastry Industry and Terminology (e.g. pronunciation practice, specialized baking products and concepts such as fermentation, lamination, aeration, emulsification, etc., specialized baking equipment and tools, specialized ingredients and their functions, etc.)
- Study skills for Baking (e.g. work site visits, descriptive vocabulary used to evaluate baking product outcomes, language and concepts for FOODSafe, meeting skills for planning design and decoration projects, internet research skills, presentation skills for capstone project, etc.)

- Communication Strategies for the baking classroom and kitchen Review (e.g. active listening, clarifying, confirming, following instructions, giving instructions, requesting feedback, giving feedback, etc.)
- Communication Strategies for the industry practicum and job search (e.g. describing personal strengths and weaknesses, anticipating and practicing typical interview questions, conducting an informational interview, writing a resume, networking, 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>.

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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