



BAKG 1243: Fermentation

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course focuses on understanding and applying the concept of fermentation to the making of products using yeast. The student builds self-confidence in managing the fermentation of the products from mixing through to proofing and baking. Students also learn how to manage gluten development, how to portion doughs correctly and consistently and how to shape and mold products. Methods for making the products include Straight Dough, Modified Straight Dough and pre-ferments. Topics include the different varieties of wheat, milling and flour. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

CREDITS

3.0

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:

- Manage fermentation rates of yeast doughs given fluctuations in temperature, dough size, equipment choice and production flow
- Select ingredients and preparation methods to produce a variety of yeast doughs
- Mix doughs according to the appropriate mixing method and desired gluten development
- Portion, make up, proof, bake and finish products according to specifications
- 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 during production
- Implement principles of bakery management and merchandising for inventory and cost control

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 15

Other: 60

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, baking and finishing. Group discussions are facilitated to reflect on processes, product outcomes and learning.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

B-

Assignments	10	Online reflective journal
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COURSE TOPICS

- Fermentation, gluten development, types of yeast doughs, ingredient characteristics and functions, orientation to yeast dough equipment, 12 stages of yeast dough production, mixing methods, dividing, moulding/shaping, proofing, scoring, baking, finishing, storage and packaging; 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

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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