



BAKG 1246: Design and Decoration

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course presents essential design principles, guidelines for dessert assembly and basic decorative techniques. Topics include composition and the use of colors. Students apply the design principles with proper assembly guidelines and suitable decorative techniques to build and finish various cakes, pastries, slices and squares. In addition, students utilize knife skills by making fruit flans and tarts. 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

Grade 10 Equivalency

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Design various cakes by applying essential design principles and assembly guidelines
- Select ingredients, preparation methods, colors and decorative techniques to assemble and decorate various products given a set of specifications
- Assemble and cut cakes, pastries, slices and squares effectively and evenly
- Prepare bases, fillings, icings and glazes using appropriate techniques to maintain proper emulsion and aeration
- Mask round and rectangular cakes smoothly and evenly
- Execute basic decorative techniques such a border and flower piping consistently
- 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 different ways to cut fruit and decorate fruit flans and tarts as well as proper ways to assemble and decorate cakes, pastries, slices and squares. Group discussions are facilitated to reflect on processes, product outcomes and learning.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

B- (70%)

Assignments	10	Online reflective journal
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COURSE TOPICS

- Essential design principles, composition guidelines, color wheel and mixing, assembly guidelines, decorative techniques, preparation methods for previously made icings, fillings and glazes, knife skills for cutting fruit and slices and squares, storage and handling; 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>.

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