



BAKG 1314: Plated Desserts

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course introduces learners to the art and technique of plating and presenting desserts, which is an integral part of restaurant and dining menus. Topics include styles of plating desserts, combination of flavors, texture and taste, as well as the incorporation of seasonal ingredients. Baked desserts such as classic crème brulee and frozen desserts such as ice-cream are also covered in this course. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

CREDITS

2.0

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 classic and contemporary styles of plated desserts, including current dessert trends
- Compose a dessert menu suitable for the style of a given restaurant
- Design, assemble and plate unique desserts using a variety of ingredients, flavors, textures, sauces, accompaniments, and decorative techniques
- Communicate plated dessert designs with diagrams
- Produce frozen desserts such as ice-cream and sorbets, and baked desserts such as creme brulee, creme caramel and hot souffles
- 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: 5

Other: 45

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 techniques, product make-up, 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
Assignments	30	Online reflective journal with images of plated desserts, dessert menu composition, drawings of plated dessert designs
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance

COURSE TOPICS

- frozen desserts, dessert presentation including trends, flavor combinations, seasonality, colors, textures, use

of garnishes, sauces and eye appeal, plated dessert criteria, decorative techniques including the use of basic sugar techniques, 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>.

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