

BAKG 1342: Artisan pastries

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course expands on basic quick breads such as muffins and biscuits, cookies and croissants and danishes by introducing flavor variety and shape assortment. Students gain further practice in practical skills such as mixing, portioning, shaping, cutting, proofing, baking and finishing. This course is part of the full-time Baking and Pastry Arts – Artisan Baking 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:

- Identify classic and contemporary flavor combinations
- Select ingredients and preparation methods to produce a variety of quickbreads, cookies, croissants and danishes
- Mix, portion, make up, proof, bake and finish products according to specifications
- Design, test and analyze new recipes using bakers' percentages, characteristics, seasonality and availability of ingredients and desired flavor, texture and shape outcomes
- 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

Self-paced: 10

Other: 70

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-

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	10	Theory quizzes
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	20	Online reflective journal, design and analyzation of recipes

COURSE TOPICS

- Flavor profiles and combinations, variety shaping techniques; alternative mixing methods for croissants and

danishes; 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

Generated at: 6:29 pm on Apr. 10, 2021