



BAKG 1344: Savoury Baking & Flatbreads

EFFECTIVE DATE

January 2021

DEPARTMENT

Baking & Pastry Arts

DESCRIPTION

In this course, students apply baking principles to savoury baking and flatbreads. Savoury items such as sandwiches, pies, rolls, and pockets will be covered, along with crackers and flatbreads such as pita bread, naan, pizza, focaccia, tortillas, and lavash. This course is part of the full-time Baking and Pastry Arts – Artisan Baking Program.

CREDITS

2.0

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 a variety of savoury baked goods and flatbreads from around the world
- Select ingredients and preparation methods to produce a variety of savoury items, crackers, flatbreads, and sandwiches
- Prepare meat and vegetable fillings for pies, rolls, and pockets
- Prepare garnishes, meats and vegetables for flavorful artisan sandwiches
- Mix, portion, make up, bake and finish products according to specifications
- Research and present a topic of interest related to baking, culture, and geography
- 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
- Apply and interview for a production position in the baking industry.

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 5
 Self-paced: 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 methods, product make-up, portioning, proofing, baking and finishing. Group discussions are facilitated to reflect on processes, product outcomes and learning. In preparation for the industry practicum placement, time is also spent during this course to prepare students for resume-building, employer research and outreach, and job/placement interviews. Role plays will be used to prepare for the job/placement interviews.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

B- (70%)

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	Reflective journal online, research and present a topic of interest related to baking, culture, and geography; research on potential practicum sites

Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
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COURSE TOPICS

- Preparation of meat and vegetable fillings, savoury products, flatbreads, sandwiches; 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; resume-building, employer research and selection, job/placement interview skills

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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