



BAKG 1345: Catering & Special Orders

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

This course connects students to all the skills and knowledge that have been learnt throughout the program. Students apply the skills and knowledge to manage and produce customer orders. Orders can range from products that were learnt in the Introduction to Baking, Applied Baking or Artisan Baking Specialty modules. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

CREDITS

4.0

YEAR OF STUDY

Grade 10 Equivalency

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Manage and produce customer orders precisely and efficiently
- Plan and execute daily production list to efficiently and confidently meet timely order 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
- Select potential practicum placement sites upon employer research
- Create an appropriate resume for job-seeking in the baking industry

- Practice job/placement interview skills

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 25

Self-paced: 5

Other: 75

INSTRUCTIONAL STRATEGIES

Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to manage and complete customer orders. 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	70	Instructor observation of daily hands-on skill development, organization and adherence to safety and sanitation practices
Assignments	20	Reflective journal online, research on potential practicum sites
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance

COURSE TOPICS

- Order intake and fulfillment, resume-building, employer research and selection, job/placement interview skills; 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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Generated at: 9:08 pm on Jan. 15, 2021