



BAKG 1348: Dessert Cakes

EFFECTIVE DATE

DEPARTMENT

Baking & Pastry Arts
DESCRIPTION

Building on basic cake design and assembly knowledge, this course allows learners to create more complex dessert cakes containing varied fillings and layers. Topics include visual appeal, textural contrast and taste. Studies of how base recipes work, together with opportunities to adapt and design new recipes, allow students the chance to deepen their knowledge of how ingredients function and interact as well as how proper techniques need to be applied. This course is part of the full-time Baking and Pastry Arts - Pastry 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:

- Assemble and decorate cakes using a variety of bases, fruits, fillings, icings and decorative techniques
- Employ various techniques to make mousses to achieve proper texture, density and flavor
- Describe and execute methods to make fillings as varied as bavarian, sabayon, ganache and gelee
- Practice piping skills using assorted piping tips
- Design cakes that take into account seasonal availability, flavor combinations and customer need
- Describe common and traditional cakes such as St. Honore, Tiramisu and Sacher Torte
- 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: 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 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
Quizzes/Tests	10	Theory quizzes
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	20	Online reflective journal, exploration of origin and production of chocolate

COURSE TOPICS

- specialty cakes, gateaux, torten, bavarians, mousses, handling of fresh fruit, fruit desserts, decoration, 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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Generated at: 8:06 am on Apr. 10, 2021