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## BAKP 3001: Baking and Pastry Apprenticeship Level 3

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### EFFECTIVE DATE

January 2018

### DEPARTMENT

Baking Apprenticeship

### DESCRIPTION

This course enables students who are already working in the baking industry to enhance and expand their knowledge according to the Industry Training Authority (ITA) standards. Course content aligns with the current ITA Baker Program Outline. Instruction is provided through lectures to introduce theory and demonstrations to illustrate practical application of the theory. Students then have opportunities in the baking labs to apply their skills and to demonstrate their knowledge. Students will cover a vast variety of topics and make various products. Students will apply theoretical concepts and practical skills with proper assembly guidelines and suitable decorative techniques to build and finish various products. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. 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. Group discussions are facilitated to reflect on processes, product outcomes, customer relations, and learning.

### CREDITS

4.0

### YEAR OF STUDY

1st Year Post-secondary

### PREREQUISITES

Students must be registered and have an active apprenticeship record with the Industry Training Authority (ITA) and have received an ITA Identification number. Students must have Apprenticeship Level 3 eligibility with the Industry Training Authority.

### COREQUISITES

None

### COURSE LEARNING OUTCOMES

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

- Select ingredients and preparation method to produce a variety of advanced cookies, puff doughs and products, advanced breads and buns, Artisan breads, laminated doughs and products, French pastries, various cakes and tortes including filling, icings, and glazes, petit four pastries, frozen desserts, plated desserts, chocolates and confections, custard based desserts, sugar work, marzipan, and wedding cakes.
- Mix batters and doughs according to the appropriate methods for all the various products mentioned above including creaming methods, straight dough method, modified straight dough method, rolled-in method, all-in method, and sponge method.
- Assemble, bake and finish all products as mentioned above according to product guidelines and requirements.
- Adhere to industry health and safety standards in the preparation, handling and storage of baked goods.
- Comply with shop safety practices.
- Practice professional etiquette and personal hygiene as required by the food industry.
- Participate and communicate effectively as a team member.
- Implement principles of bakery management and merchandising for inventory and cost control.
- Recognize the theoretical principles and processes that influence product outcomes.
- Evaluate products according to governing theoretical principles and processes.

## **PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)**

None

## **HOURS**

Lecture: 20

Lab: 100

## **INSTRUCTIONAL STRATEGIES**

Using an experiential approach, this course will provide students with the opportunity to work independently and in cooperative teams to apply theory to practice in the kitchen. Theory will also be integrated with practice during demonstrations and station work. Continuous reflection gives students the opportunity to deepen their learning as they reflect on their own performance, product outcomes and understanding.

## **GRADING SYSTEM**

Percentages-ITA

## **PASSING GRADE**

B-

## **EVALUATION PLAN**

Type	Percentage	Assessment activity
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Lab Work	90	Instructor observation of hands-on skill development, organization, safety & sanitation, and participation
Other	10	Combined theory quizzes & tests, final theory test and special assignments

## COURSE TOPICS

- Advanced cookies, puff doughs and products, advanced breads and buns, Artisan breads, laminated doughs and products, French pastries, various cakes and tortes including filling, icings, and glazes, petit four pastries, frozen desserts, plated desserts, chocolates and confections, custard based desserts, sugar work, marzipan, and wedding cakes; supporting team members; storage and handling of products; mathematical conversions and calculations; 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; reflective observations of performance, development and learning; safety and sanitation procedures, 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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