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CULI 1140: Baking and Desserts 1

EFFECTIVE DATE

DEPARTMENT

Professional Cook 1
DESCRIPTION

In this course, students prepare pies, puff pastry, choux pastry, yeast goods, cakes and cookies. A variety of desserts are also taught in this course. Emphasis is placed on methods of preparation and baking techniques and the quality of the finished products. This course is part of the full-time Cooking Foundation - High School, Culinary Arts Programs.

CREDITS

4.0

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:

- Adhere to industry health and safety standards in the preparation, handling and storage of food;
- Bake yeast goods;
- Prepare a variety of pies, cookies and pastries;
- Formulate, bake and decorate basic cakes;
- Prepare a variety of glazes and fillings;
- Prepare cheesecakes.
- Practice professional etiquette and personal hygiene during production;
- Work effectively as a team member during production;
- Implement principles of kitchen management for inventory and cost control;
- Evaluate product outcomes for consistency and accuracy in yield, flavor, texture and overall appearance according to product specifications and standards.

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

Permission to challenge this course must be obtained from the department head. PLAR must occur prior to the program start and will be conducted according to content-specific guidelines created by the department. PLAR is unavailable to students enrolled in the Culinary Arts Diploma (International Cohort).

HOURS

Lecture: 20

Other: 80

INSTRUCTIONAL STRATEGIES

A combination of lecture, demonstration, discussion and independent study will be used.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

70%

EVALUATION PLAN

Type	Percentage	Assessment activity
Lab Work	75	evaluated and marked daily products and performance
Quizzes/Tests	25	

COURSE TOPICS

- Baking principles
- Yeast goods

- Fermentation
- Laminated doughs
- Pastries
- Basic pies
- Cookies
- Basic cakes
- Mixing methods
- Glazes and fillings
- Cheesecakes
- Finishing techniques

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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Downtown campus

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