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CULI 1504: Baking Techniques

EFFECTIVE DATE

May 2018

DEPARTMENT

Culinary Arts (Blended)

DESCRIPTION

This course introduces students to the principles of baking, including new terminology, ingredients, and quality standards specific to baked products. Students prepare quick breads, pies & tarts, yeast breads, fruit & custard desserts. Emphasis is placed on use of time management, communication, teamwork skills, methods of preparation, baking techniques and the quality of the finished products.

CREDITS

4.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

Acceptance into the Professional Cook 1 + Catering Certificate program or Culinary Arts Diploma (International) program

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Apply effective time management skills needed to work in baking
- Describe and apply the fundamental principles, skills and techniques of baking
- Assess baked goods for consistency and quality standards
- Apply industry standards and procedures essential for food and kitchen safety in baking
- Apply math skills for the production of baked goods

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 40

Lab: 60

INSTRUCTIONAL STRATEGIES

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

GRADING SYSTEM

Percentages-ITA

PASSING GRADE

70%

EVALUATION PLAN

Type	Percentage	Assessment activity
Exam	35	Practical Exam
Assignments	15	
Portfolio	15	
Final Exam	35	Multiple Choice Exam

COURSE TOPICS

- 1. Orientation to Course Information, Review House Guidelines
- 2. Professional Practice and Skills
- 3. Health And Safety Principles for Baking
- 4. Commercial Kitchen Equipment Review and Introduction to Baking Equipment
- 5. Introduction to Basic Baking Principles
- 6. The Science and Chemistry Behind Ingredients in Baking
- 7. Basic Mixing Principles
- 8. Introduction to Applied Baking
- 9. Cookie Production
- 10. Quick Bread Production

11. Yeast Bread Production

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>.

Broadway campus

1155 East Broadway
Vancouver, B.C. Canada
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Downtown campus

250 West Pender Street
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Annacis Island campus

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