



v c c . c a

## CULI 2507: Advanced Baking

---

### **EFFECTIVE DATE**

May 2018

### **DEPARTMENT**

Culinary Arts (Blended)

### **DESCRIPTION**

This course introduces students to advanced baking techniques, pastry, and dessert production. Students prepare breads and a variety of desserts for a restaurant service outlet. Emphasis is placed on methods of preparation and the quality of the finished products. Students utilize plating and presentation techniques from previous courses. Students run the dessert station of the restaurant kitchen, and develop critical thinking, time management, communication, and teamwork skills to expedite dessert orders.

### **CREDITS**

5.0

### **YEAR OF STUDY**

1st Year Post-secondary

### **PREREQUISITES**

Acceptance into the Professional Cook 2 Advanced 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, communication, and teamwork skills needed to work in a restaurant kitchen dessert station
- Apply principles, advanced skills, and techniques to baking and dessert production
- Assess a variety of advanced baking-pastry products and service for consistency and quality standards
- Apply industry standards and procedures essential for food and kitchen safety in baking and restaurant dessert station
- Apply math skills for restaurant desserts and service production levels

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 30

Lab: 70

## 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	
Exam	35	Multiple Choice Exam-Final

## COURSE TOPICS

- 1. Orientation to Course Information, Review House Guidelines
- 2. Professional Practice
- 3. Health And Safety Principles for the Bakeshop and Restaurant Dessert Station

4. Equipment Use and Maintenance for the Bakeshop and Restaurant Dessert Station
5. Introduction to Artisanal Breads and Production
6. Introduction to Pastries and Production
7. Introduction to Advanced Desserts and Production
8. Introduction to Cakes and Production
9. Introduction to The Dessert Station and Service

## 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  
V5T 4V5

**Downtown campus**

250 West Pender Street  
Vancouver, B.C. Canada  
V6B 1S9

**Annacis Island campus**

1608 Cliveden Avenue  
Delta, B.C. Canada  
V3M 6P1

604.871.7000

**VCC.ca**

Generated at: 10:53 am on Jun. 16, 2021