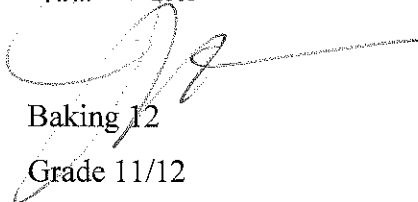


BAA COURSE [Baking 12] FRAMEWORK

District Name : Abbotsford
District # : 34
Developed by : Andreas Fopp
Date Developed/Modified : Jan./2005
School Name : Abbotsford Senior Secondary
Principals Name : B. Nicholson
Board/Authority Approval Date : MAR - 7 2005
Board/Authority Signature : 
Course Name : Baking 12
Grade Level of Course : Grade 11/12
Number of Credits : 4
Number of Hours of Instruction : 120 hours
Prerequisite(s) : Cafeteria 10/11/12 or Food Studies 11
Course Fees : \$10

Special Training, Facilities or Equipment Required : Chef Instructor preferably with B.Ed or at least journeyman's certificate. Facilities and equipment are already in place.

Course Synopsis : Baking 12 focuses on quantity bakery and pastry production. Students develop skills necessary for commercial food preparation as they participate in activities related to receiving, storing, preparation and presentation of bakery products. Students also have the opportunity to develop attitudes required by foodservice professionals and to practice customer service.

Students consider their own and their customers' safety while handling equipment and supplies, managing the working environment, and preventing food-borne illness. As they experience the creative preparation and presentation of bakery products, students build an awareness of their social and cultural significance. Students also gain a basic understanding of the economics of operating a food-related enterprise, including purchasing, cost and portion control.

Students of Baking 12 can apply their skills in their homes as well as in public food service facilities. They often choose to use their training to secure entry-level employment in the growing hospitality industry or to pursue careers in the food industry.

Learning outcomes for this courses are grouped under four interrelated units :

- Safety, Sanitation, and Equipment
- Principles of Bakery/Pastry Production
- Food Preparation (Bakery/Pastry)
- Food Service

Rational : This course has been developed to provide students with practical, career-specific experiences in an “commercial” bakery environment. The skills and knowledge gained will enable students to secure entry-level positions in the industry or pursue further training at the post secondary level (College or Apprenticeship) leading to a career in the bakery/pastry or hospitality industry.

Organizational Structure :

Unit	Title	Time
Unit 1	Safety, Sanitation, and Equipment	30 hours
Unit 2	Principles of Bakery/Pastry Production	30 hours
Unit 3	Food Preparation (Baking/Pastry)	30 hours
Unit 4	Food Service	30 hours
	Total Hours	120 hours

Unit Descriptions :

Unit 1 : Safety, Sanitation, and Equipment

Time : 30 hours

Students develop an awareness of the need for constant attention to safety and hygiene within public foodservice operations. They apply their knowledge of food and equipment handling to personal and public health goals as they create and maintain a safe environment for themselves, their fellow students/workers, and their customers.

Learning Outcomes

It is expected that students will :

- Identify and practice the three basic rules of kitchen (bakery) safety
- Be aware of the types of accidents which may occur in the kitchen (bakery) and their causes
- Use safe working practices to avoid burns, cuts, falls and strains
- Identify hand tools and demonstrate their safe use
- Maintain hand tools and equipment
- Identify knives and demonstrate their usage
- Demonstrate proper sharpening and steeling techniques for knives
- Identify modern kitchen machines and demonstrate their usage
- Practice safe usage and maintenance of kitchen machinery
- Take the Food Safe program and practice appropriate personal hygiene and food safety rules.

Unit 2 : Principles of Bakery/Pastry Production

Time : 30 hours

Students gain an understanding of the scientific and aesthetic principals of quantity bakery/pastry product preparation that lead to desired product standards. They apply these principals by adapting recipes to a variety of customers needs.

Learning Outcomes

It is expected that students will :

- Identify various types of yeast products, including breads, buns and dessert items using yeast as a leavener.
- Identify various types of quick breads, including muffins, scones, biscuits and breads (lemon bread etc.).
- Identify types of pies, pastries and cookies.
- Identify cakes and frostings.
- Identify custards, creams, frozen desserts and dessert sauces.

Unit 3 : Food Preparation (Bakery and Pastry)

Time : 30 Hours

Students observe and practice a wide variety of quantity bakery/pastry production methods and learn to prepare tasty, attractive, and “nutritious” products in a cost and time effective manner.

Learning Outcomes

It is expected that students will :

- Identify ingredients and procedures necessary to prepare a variety of yeast products (breads, buns and dessert items) by using the 10 step method, including kneading by hand.
- Identify ingredients and procedures necessary to prepare various types of quick breads (muffins, scones, biscuits, loaves etc.) using the biscuit, muffin and creaming methods.
- Identify ingredients and procedures necessary to prepare various types of pies (sweet and savory), pastries and cookies.
- Identify ingredients and procedures necessary to prepare cakes and frostings.
- Identify ingredients and procedures necessary to prepare custards, creams, frozen desserts and dessert sauces.

Unit 4 : Food Service (Baking/Pastry)

Time : 30 Hours

Students learn about the role of the foodservice industry in today’s economy and explore career options. They develop the attitudes, skills, and professionalism required by the foodservice industry.

Learning Outcomes

It is expected that students will :

- Practice appropriate personal hygiene as well as “Food Safe” skills.
- Demonstrate and practice the ability to work in a team environment.

- Demonstrate and practice appropriate work habits (attitude, courtesy, honesty, punctuality and responsibility).
- Explore and practice possible career opportunities in the foodservice and hospitality industry by participating in various catering functions (basic table setting skills, customer service skills etc.).

Instructional Components :

- direct instruction
- indirect instruction
- interactive instruction
- independent instruction
- modeling
- practical creativity
- brainstorming
- group work
- team work
- analysis of final product

Assessment Components :

- Sixty per cent (60%) of the grade will be based on evaluations conducted throughout the course. This portion of the grade will reflect the students' most consistent level of achievement throughout the courses, although special consideration will be given to the more recent evidence of achievement.
- Forty per cent (40%) of the grade will be based on culinary theory and the Food Safe program.
- weekly assessment
- teacher anecdotal records
- teacher log
- checklists
- rubrics
- rating scales
- individual projects
- student/instructor or aid dialogue
- self evaluation

Students will be evaluated based on their ability to function at progressively higher levels of independence from direct instruction. This will be demonstrated by a students ability to perform various daily tasks or setup procedures independently, that is, without direct instruction or supervision.

Learning Resources :

- **Books:** Professional Baking, 3th ed., Wayne Gisslen, John Wiley & Sons, 2001.
On Cooking A Textbook of Culinary Fundamentals,
Canadian Edition, Labensky et al, Prentice Hall, 1999.
- **Multimedia:** FoodSafe, Level 1, 3rd Edition, Center for Curriculum,
Transfer & Technology, British Columbia, 2002
- **Video:** Various culinary technique videos.

Additional Course Information : Non