

BAKING 11/12

NAME: _____ Blk _____



Welcome to Baking 11/12. You will be learning skills in the following topics: Food Preparation, Kitchen Basics, Function of Ingredients, Methods of Cooking and Nutrition & Healthy Eating. We will also explore the social, economic, and cultural influences of food in our society. This course is a combination of Baking 11 & 12. The course content alternates every year allowing you to gain new skills if you have taken the course last year. There will be a section of review at the start of each year.

LEARNING INTENTIONS: *Students will be able to...*

- Apply appropriate food safety measures as expected in a food preparation establishment.
 - Demonstrate partner & group cooperation, organization & planning skills.
 - Accurately follow recipes using appropriate equipment & measuring techniques.
 - Evaluate results and suggest ways to improve products.
 - Use procedures and techniques for a variety of baking methods.
 - Demonstrate effective time management skills.
 - Successfully produce a variety of advanced baking products.
 - Evaluate and understand the nutritional value of baked products.
 - Compare recipes to identify healthier choices.
 - Recognize substitutions and alter recipes to address dietary limitations and allergies.
 - Understand the value of recycling and composting.
 - Identify a variety of food marketing techniques.
 - Gain knowledge and skills necessary to pursue a career in the baking industry

COURSE OUTLINE

Unit 1 – Introduction

- Review of procedures, safety, and measurement
- Baking equipment and terminology

Unit 2 – Quickbreads

- Biscuits, muffins & loaves

Unit 3 – Yeast Bread

- Sweet dough breads
- Braids, rolls & shaped breads

Unit 4 – Cookies

- Drop, bar & rolled

Unit 5 – Cakes & Cake decorating

- Layered, cupcakes
- Rolled Fondant, royal icing



Unit 6 – Candy making

- chocolate

Unit 7 – Pastry

- Pies & tarts (ie. galette, lattice, cream)

Unit 8 – Desserts, Presentation & Plating

- Garnishing, coulis, spun sugar, piped chocolate, etc.

****Course outline subject to change depending on time constraints and student interest.**

EVALUATION

Labs	50%
Assignments & Projects	20%
Term Tests (practical & written)	30%



Lab mark includes: preparation, work habits, demonstration of proper techniques and methods, team work, and final product

Note: Students should expect a test, written or practical, at the end of each unit. There is no final exam or cumulative test for this course.

CLASSROOM EXPECTATIONS

- It is expected that all students be **seated by the bell**, listen to instructions **attentively**, be **respectful** of others and the classroom, and demonstrate safe behaviours and a willingness to learn.
- **Cell phones, MP3 players and iPods are NOT permitted in the Foods Lab.** Students found using these devices will have the device confiscated for the remainder of the class.
- **Food and Drink:** healthy food and drink are welcome – junk food is not permitted (pop, chips, candy bars, slurpees, energy drinks, etc.)
- **Attendance:** Parents/guardians must call in or send a note with students who are absent or late to class. Three unexcused absences or lates will result in a phone call home to parents/guardians. Missed labs may be made up at home – see teacher for details. Any work assigned during an unexcused absence cannot be made up and will receive a grade of zero. ****It is your responsibility to find out what you missed and complete it by the agreed upon date.**
- **Dietary Concerns/Allergies:** please notify the teacher if you have any special dietary concerns or allergies.

CLASSROOM CONTRACT:

I, _____, have read the course outline and understand what is expected of a student in this class.

Student's signature

Date

Parent/Guardian's signature

Date

If you have any questions regarding this course please contact me at the school by phone (604-664-8550) or email (Donna.Kraemer@sd41.bc.ca)

