



Crocus Plains Course Outline



Course Title: FS30B Baking and Patisserie

Teacher: Mr. Fischer Harald

Course Description:

FS30B is a course that introduces you to basic baking, including recipe and formula usage, measurement procedures, baking terms, the baking process, and baking ingredients. A variety of products will be prepared and served, including cookies and muffins. You will be involved with the daily production and operational needs of the cafeteria.

Course evaluation Structure:

Your work ethic and practical abilities will be observed and evaluated by the instructor. As well, throughout the course you will be responsible for preparing a variety of products and be assigned various duties. Each chapter you will require to read and answer terms and questions. At two intervals during each term you will receive a performance/production evaluation which outlines your progress. Combined, these two evaluations will account for 50% of your mark.

Daily Practical/Production	65%
Tests and quiz	30%
<u>Employability skills</u>	<u>5%</u>
	100%

Statement of Standards – Students Completion of Course Evaluation Requirements

In accordance with the Brandon School Division Policy on student assessment, evaluation, and reporting, each course outline will contain clearly stated evaluation requirements.

In the implementation of these requirements, the following standard for the completion of assignments by students apply:

A zero grade is given to unit assignments that are not submitted by the completion of the related unit's summative evaluation.

Any extension for a student to the above standard will only be considered by the administration when requested by the teacher.

Units of Study

Approximate instructional time for each Unit of study: 6 weeks

General Learning Outcomes:

- Identify, describe, and apply basic principles of baking.
- Describe and prepare various cookies.
- Describe and prepare muffins.
- Describe and prepare basic pastries.
- Be able to follow recipes
- Identify the right ingredients for the recipe.



Units of Study:

Basic principles and Ingredients

- Define baking terms.
- Identify and describe how to use tools and equipment.
- Describe and apply measurement procedures for ingredients.
- Read and follow recipes and formulas.
- Describe the baking process.
- Identify and describe baking ingredients.

Cookies

- Describe cookie textures.
- Describe mixing methods for cookies.
- Describe makeup methods for cookies.
- Describe baking procedures for cookies.
- Prepare, bake and serve/store a variety of cookies.

Pies, Tarts, and Flans

- Describe types of pies, tarts and flans.
- Describe basic pie and tart dough's.
- Describe basic fillings for pies, tarts and flans.
- Prepare, bake and serve/store a variety of pies, tarts and flans.

Quick Breads

- Describe muffin procedure.
- Prepare variety of muffins.
- Describe baking procedures for muffins.
- Prepare, bake and serve/store a variety of muffins.