



8793

PATISSERIE AND BAKING
(11B)

30S/30E/30M

A Culinary Arts Course

8793: PATISSERIE AND BAKING (11B)

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Course Description

This course is intended for students wishing to pursue the Culinary Arts. Curriculum content focuses on the theory behind and preparation of patisserie and baking products such as yeast and non-yeast doughs, pies, cakes, tortes, icings, pastries, shortbreads, cookies, custards, fillings, and so on.

Goal 1: Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

GLO 1.1: Demonstrate appropriate **personal hygiene** practices.

- SLO 11B.1.1.1: Define terminology associated with personal hygiene and hygienic practices. (A7.1)
 - SLO 11B.1.1.2: Describe the procedures used for handwashing. (A7.10)
 - SLO 11B.1.1.3: Practise personal hygiene and safe health standards.
 - SLO 11B.1.1.4: Adhere to the professional standards of dress, hygiene, and grooming.
 - SLO 11B.1.1.5: Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)
 - SLO 11B.1.1.6: Describe the procedures used to ensure personal hygiene and clean apparel. (A7.9)
 - SLO 11B.1.1.7: Identify and interpret food health regulations and guidelines associated with the practice of personal hygiene. (A7.7)
 - SLO 11B.1.1.8: Identify and interpret regulations and guidelines associated with wearing personal items. (A7.8)
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GLO 1.2: Demonstrate safe **food-handling** practices.

- SLO 11B.1.2.1: Demonstrate safe food-handling practices in regard to patisserie and baking.
 - SLO 11B.1.2.2: Identify common food allergies found in patisserie and baking dishes, and determine appropriate substitutions.
 - SLO 11B.1.2.3: Describe the safe storage of stock equipment in service vehicles. (A3.11)
 - SLO 11B.1.2.4: Identify types of food-borne illnesses, their causes, and preventative measures. (A7.11)
 - SLO 11B.1.2.5: Identify types of food contamination, their causes, and preventative measures. (A7.12)
 - SLO 11B.1.2.6: Identify proper food-handling and storage techniques. (A7.13)
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GLO 1.3: Create and maintain a **safe and sanitary work environment**.

- SLO 11B.1.3.1: Create and maintain a safe work environment when working with garde manger ingredients and products.
- SLO 11B.1.3.2: Identify regulations pertinent to care and cleanliness in the work area. (A3.3)
- SLO 11B.1.3.3: Identify regulations relevant to the safe use of chemicals. (A3.4)
- SLO 11B.1.3.4: Identify ergonomics. (A3.5)
- SLO 11B.1.3.5: Identify, recognize, and control hazards. (A3.6, A3.10)
- SLO 11B.1.3.6: Identify the hazards associated with working in a confined space and the preparation required to work safely in a confined space. (A3.7) (TSA 20)
- SLO 11B.1.3.7: Describe safety practices and precautions related to the use of kitchen tools and equipment. (A6.2)
- SLO 11B.1.3.8: Describe the importance of emergency planning procedures.
- SLO 11B.1.3.9: Describe and follow substance abuse regulations.
- SLO 11B.1.3.10: Identify and outline workplace fire safety principles. (A3.8) (TSA 19)
- SLO 11B 1.3.11: Discuss the role of Workplace Safety and Health, and the procedures to follow in case of an incident (e.g., slips and falls, improper lifting, etc.).

- SLO 11B.1.3.12: Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)
- SLO 11B.1.3.13: Describe how the Workers Compensation Act relates to the profession of chef.
- SLO 11B.1.3.14: Describe procedures for dealing with burns and cuts.
- SLO 11B.1.3.15: Identify the safety principles for working on and around electrical equipment. (A3.6)(TSA 18)
- SLO 11B.1.3.16: Describe the three government levels of food/health inspection and the area each level controls.
- SLO 11B.1.3.17: Describe the Hazard Analysis Critical Control Points (HACCP) System and its use in food-service operations. (A7.14)
- SLO 11B.1.3.18: Demonstrate proper kitchen sanitation, personal hygiene, and food-handling and storage practices. (A7.15)
- SLO 11B.1.3.19: Identify safety and health requirements. (A3.1)
- SLO 11B.1.3.20: Describe and use appropriate personal protective equipment (PPE) (e.g., gloves, safety glasses or goggles, hearing protection, respirator mask) and identify PPE and procedures related to PPE. (A3.2) (TSA 16)
- SLO 11B.1.3.21: Demonstrate knowledge of safety equipment such as fire extinguisher, first aid kit, and eyewash station. (A3.8)
- SLO 11B.1.3.22: Identify sanitizing products and describe their applications and procedures for use. (A7.3)
- SLO 11B.1.3.23: Describe the three-sink method of sanitization. (A7.4)
- SLO 11B.1.3.24: Describe the procedures used to disassemble and assemble kitchen tools and equipment and their accessories for sanitizing purposes. (A7.5)
- SLO 11B.1.3.25: Describe the procedures used to maintain a sanitary food-service operation. (A7.6)
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GLO 1.4: Demonstrate knowledge of the **Trade Safety Awareness Manual** (<www.gov.mb.ca/tce/apprent/apprentice/trade_safety/>).

No applicable SLOs.

Goal 2: Demonstrate the safe and appropriate **operation, cleaning, and maintenance of kitchen equipment and cooking utensils.**

GLO 2.1: Demonstrate the safe and appropriate **operation, cleaning, and maintenance** of kitchen equipment and cooking utensils.

- SLO 11B.2.1.1: Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with patisserie and baking.
 - SLO 11B.2.1.2: Demonstrate the safe and appropriate cleaning and maintenance of the equipment and utensils used in the preparation of patisserie and baking.
 - SLO 11B.2.1.3: Define terminology associated with kitchen tools and equipment. (A6.1)
 - SLO 11B.2.1.4: Identify types of knives and describe their characteristics, applications, and procedures for use. (A6.3)
 - SLO 11B.2.1.5: Identify the tools used to sharpen and hone knives, and describe their applications and procedures for use. (A6.4)
 - SLO 11B.2.1.6: Describe the procedures used to inspect and store knives. (A6.5)
 - SLO 11B.2.1.7: Demonstrate the safe and appropriate use of knives.
 - SLO 11B.2.1.8: Identify types of pots and pans, and describe their characteristics, applications, and procedures for use. (A6.6)
 - SLO 11B.2.1.9: Describe the procedures used to inspect and store pots and pans. (A6.7)
 - SLO 11B.2.1.10: Identify types of utensils and describe their characteristics, applications, and procedures for use. (A6.8)
 - SLO 11B.2.1.11: Describe the procedures used to inspect and store utensils. (A6.9)
 - SLO 11B.2.1.12: Identify types of equipment and appliances, and describe their accessories, applications, and procedures for use. (A6.10)
 - SLO 11B.2.1.13: Describe the procedures used to inspect, maintain, and store equipment and appliances. (A6.11)
 - SLO 11B.2.1.14: Demonstrate proper use of kitchen tools and equipment and their maintenance and procedures for use. (A6.12)
 - SLO 11B.2.1.15: Identify bakeshop tools and equipment, and describe their applications. (I1.6)
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Goal 3: Demonstrate the appropriate **receiving, handling, quality assurance, storage, pre-preparation, preparation, and presentation** of different types of food and beverage.

GLO 3.1: Demonstrate the appropriate **receiving, handling, quality assurance, and storage** of different types of food and beverage.

- SLO 11B.3.1.1: Demonstrate the procedures used to receive, inspect, handle, and store patisserie and baking ingredients and products. (A11.7, I1.7)
 - SLO 11B.3.1.2: Describe the procedures used to handle and store bread products. (I3.9)
 - SLO 11B.3.1.3: Describe the procedures used to handle and store pies, tarts, flans, and fillings. (I5.10)
 - SLO 11B.3.1.4: Describe the procedures used to label, date, initial, and rotate stock. (A11.5)
 - SLO 11B.3.1.5: Describe the procedures used to handle and store cookies. (I4.7)
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GLO 3.2: Demonstrate the appropriate **pre-preparation (mise en place), preparation, and presentation** of different types of food and beverage.

- SLO 11B.3.2.1: Discuss the baking process.
- SLO 11B.3.2.2: Describe cakes and decorating procedures.
- SLO 11B.3.2.3: Describe icings and frostings.
- SLO 11B.3.2.4: Prepare cakes.
- SLO 11B.3.2.5: Describe the purpose of convenience foods (e.g., frozen, unbaked pies).
- SLO 11B.3.2.6: Prepare a variety of convenience foods as per package instructions.
- SLO 11B.3.2.7: Describe custards, creams, and puddings.
- SLO 11B.3.2.8: Prepare, bake, and serve or store a variety of custards, creams, and puddings.
- SLO 11B.3.2.9: Describe fruit and berry desserts.
- SLO 11B.3.2.10: Prepare, cook, and serve or store a variety of fruit and berry desserts.
- SLO 11B.3.2.11: Demonstrate the artful portioning, presenting, and plating of patisserie and baking.
- SLO 11B.3.2.12: Identify mixing methods used for bread products and describe their associated procedures. (I3.6)

- SLO 11B.3.2.13: Describe and demonstrate the procedures used to prepare and finish bread products. (I3.7, I3.8, I3.10)
- SLO 11B.3.2.14: Identify methods of mixing and make-up used to prepare cookies and describe their associated procedures. (I4.4)
- SLO 11B.3.2.15: Describe plating/buffet and finishing techniques for cookies, pies, tarts, and flans. (I4.6, I5.9)
- SLO 11B.3.2.16: Demonstrate the procedures used to prepare cookies. (I4.8)
- SLO 11B.3.2.17: Describe and demonstrate the procedures used to prepare pies, tarts, flans, and fillings. (I5.8, I5.11)
- SLO 11B.3.2.18: Determine doneness of baked products.

Goal 4: Demonstrate an understanding of **food, ingredients, recipes, menus, food costing, and nutrition.**

GLO 4.1: Demonstrate an understanding of **the characteristics of foods and ingredients**, and how these characteristics are used to prepare food, and design recipes and menus.

- SLO 11B.4.1.1: List and describe types of fats.
- SLO 11B.4.1.2: Describe sugar commodities.
- SLO 11B.4.1.3: Describe the purpose of convenience foods (e.g., frozen, unbaked pies).
- SLO 11B.4.1.4: Determine the factors to consider when identifying and selecting ingredients for patisserie and baking.
- SLO 11B.4.1.5: Define terminology associated with baking ingredients. (I1.1)
- SLO 11B.4.1.6: Identify bakeshop ingredients, and describe their characteristics and applications. (I1.2)
- SLO 11B.4.1.7: Identify the factors to consider when selecting ingredients for bakeshop items. (I1.3)
- SLO 11B.4.1.8: Identify market forms (pre-prepared and packaged) of baking products, and describe their characteristics and applications. (I1.4)
- SLO 11B.4.1.9: Define terminology associated with bread products. (I3.1)
- SLO 11B.4.1.10: Identify types of bread products, and describe their characteristics and applications. (I3.2)
- SLO 11B.4.1.11: Identify ingredients used in breads, and describe their characteristics and applications. (I3.3)
- SLO 11B.4.1.12: Identify the factors to consider when selecting ingredients for bread products. (I3.5)
- SLO 11B.4.1.13: Define terminology associated with cookies. (I4.1)

- SLO 11B.4.1.14: Identify types of cookies, and describe their characteristics and applications. (I4.2)
- SLO 11B.4.1.15: Identify characteristics of cookies and the causes of these characteristics. (I4.3)
- SLO 11B.4.1.16: Identify market forms (pre-prepared and packaged) of cookies and describe their applications. (I4.5)
- SLO 11B.4.1.17: Define terminology associated with pies, tarts, flans, and fillings. (I5.1)
- SLO 11B.4.1.18: Identify types of dough used for pies, tarts, and flans, and describe their characteristics and applications. (I5.2)
- SLO 11B.4.1.19: Identify types of fillings, and describe their characteristics and applications. (I5.3)
- SLO 11B.4.1.20: Identify ingredients used in pies, tarts, flans, and fillings. (I5.4)
- SLO 11B.4.1.21: Identify the factors to consider when selecting ingredients for pies, tarts, flans, and fillings, and describe their characteristics and applications. (I5.6)
- SLO 11B.4.1.22: Identify market forms (pre-prepared and packaged) of pies, tarts, flans, and fillings, and describe their characteristics and applications. (I5.7)
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GLO 4.2: Demonstrate an understanding of recipes, menus, and food costing.

- SLO 11B.4.2.1: Demonstrate how to follow a recipe for creating patisserie and baking dishes.
- SLO 11B.4.2.2: Explain why weighing is a more effective way to measure baking ingredients than standard volume measures.
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GLO 4.3: Demonstrate an understanding of nutrition.

- SLO 11B.4.3.1: Identify the nutritional components of patisserie and baking products, and their place in a healthy lifestyle.
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Goal 5: Apply the transferable, **cross-curricular** knowledge and skills, as they relate to the culinary arts (chemistry, English language arts, food science, French, nutrition, mathematics, etc.).

GLO 5.1: Read, interpret, and communicate information.

- SLO 11B.5.1.1: Demonstrate how to follow a recipe for creating patisserie and baking dishes.
 - SLO 11B.5.1.2: Identify effective communication practices. (A4.1)
 - SLO 11B.5.1.3: Identify the types of communication methods and equipment, and describe their applications. (A4.2)
 - SLO 11B.5.1.4: Describe the importance of effective verbal, non-verbal, and written communication with customers, suppliers, and employees. (A4.3)
 - SLO 11B.5.1.5: Communicate effectively using verbal and non-verbal techniques. (A4.4)
 - SLO 11B.5.1.6: Demonstrate effective communication principles. (A4.5)
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GLO 5.2: Apply **mathematics** knowledge and skills relevant to the culinary arts.

- SLO 11B.5.2.1: Convert total yield/ratio and portion sizes of patisserie and baking recipes.
 - SLO 11B.5.2.2: Demonstrate the proficient use of fractions, ratios, decimals, and percentages.
 - SLO 11B.5.2.3: Demonstrate the proficient conversion between the metric and standard (or imperial) systems of measurement.
 - SLO 11B.5.2.4: Convert weights and measures between metric and standard systems of measurement for recipes.
 - SLO 11B.5.2.5: Describe measurement procedures for ingredients.
 - SLO 11B.5.2.6: Calculate formulas and bakers' percentages for all baked products. (I1.5, I3.4, I5.5)
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GLO 5.3: Apply **chemistry** knowledge and skills relevant to the culinary arts.

- SLO 11B.5.3.1: Demonstrate an understanding of how baking powder, baking soda, and yeast are used to leaven baked products.
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Goal 6: Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

GLO 6.1: Describe the culinary arts industry's **sustainability** practices and impact on the environment.

SLO 11B.6.1.1: Identify the waste produced in a culinary arts facility.

SLO 11B.6.1.2: Demonstrate the disposal and recycling of waste.

SLO 11B.6.1.3: Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

SLO 11B.6.1.4: Identify and locate facilities for recycling and waste disposal.

Goal 7: Demonstrate awareness of the **ethical and legal standards** that pertain to the culinary arts.

GLO 7.1: Identify and follow the **ethical and legal standards** that pertain to the culinary arts.

No applicable SLOs.

Goal 8: Demonstrate the **employability skills** required in the culinary arts.

GLO 8.1: Demonstrate fundamental **employability skills**.

SLO 11B.8.1.1: Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, accepting responsibility for their actions, and so on).

SLO 11B.8.1.2: Demonstrate professional dress code.

SLO 11B.8.1.3: Demonstrate the skills required to work as a member of a team.

SLO 11B.8.1.4: Demonstrate initiative in performing tasks.

Goal 9: Demonstrate an understanding of **working conditions and career opportunities** in the culinary arts.

GLO 9.1: Demonstrate an understanding of **working conditions and career opportunities** in the culinary arts.

SLO 11B.9.1.1: Demonstrate an understanding of the career opportunities in baking and patisserie.

Goal 10: Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** the culinary arts.

GLO 10.1: Demonstrate an understanding of the **evolution and technical progression of, and the emerging trends in** the culinary arts.

SLO 11B.10.1.1: Demonstrate an understanding of the evolution and technical progression of, and the emerging trends in patisserie and baking.
