



8793

PATISSERIE AND BAKING  
(11B)

30S/30E/30M

A Culinary Arts Course



# 8793 PATISSERIE AND BAKING (11B)

## 30S/30E/30M

### Course Description

This course 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.

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**Goal 1:** Demonstrate an understanding of, and adherence to, **safety, personal hygiene, sanitation, and food safety procedures.**

**GLO 1.1:** Demonstrate an understanding of, and adherence to, **safety, personal hygiene, and sanitation** practices.

- SLO 11B.1.1.1 Describe and adhere to professional standards of dress, personal hygiene, and grooming.
- SLO 11B.1.1.2 Create and maintain a safe and sanitary work environment.
- SLO 11B.1.1.3 Demonstrate an understanding of emergency procedures.
- SLO 11B.1.1.4 Demonstrate an understanding of, and comply with, personal protective equipment (PPE) and procedures.
- SLO 11B.1.1.5 Demonstrate an adherence to ergonomic principles.
- SLO 11B.1.1.6 Demonstrate an understanding of, and comply with, WHMIS guidelines.

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**GLO 1.2:** Demonstrate an understanding of, and adherence to, **food safety** procedures.

- SLO 11B.1.2.1 Describe the procedures used to disassemble and assemble kitchen tools, equipment, and their accessories for sanitizing purposes. (A3.4)
  - SLO 11B.1.2.2 Demonstrate proper kitchen sanitation, personal hygiene, and food handling and storage practices. (A3.8)
    - cleanliness
    - preventing cross-contamination
    - maintaining foods at safe temperatures
  - SLO 11B.1.2.3 Demonstrate an understanding of food allergies and intolerances.
  - SLO 11B.1.2.4 Identify and eliminate hazards associated with food allergies and intolerances.
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**Goal 2:** Demonstrate an understanding of kitchen **tools** and **equipment**, along with their **use, cleaning, and maintenance**.

**GLO 2.1:** Demonstrate an understanding of kitchen **tools** and **equipment**, along with their **use, cleaning, and maintenance**.

- SLO 11B.2.1.1 Demonstrate an understanding of kitchen tools and equipment.
- SLO 11B.2.1.2 Demonstrate the use, cleaning, and maintenance of kitchen tools and equipment.
- SLO 11B.2.1.3 Demonstrate the knowledge and skills required to make a variety of classical knife cuts.

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**Goal 3:** Demonstrate the **receiving, handling, quality assurance, and storage** of different types of food and beverages.

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

- SLO 11B.3.1.1 Demonstrate the receiving, handling, quality assurance, and storage of different types of food and beverages.
- SLO 11B.3.1.2 Perform the procedures used to receive, inspect, and store goods. (A7.6)

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**Goal 4:** Demonstrate the **pre-preparation** (mise en place), **preparation**, and **presentation** of different types of food and beverage.

**GLO 4.1:** Demonstrate the **pre-preparation** (mise en place), **preparation**, and **presentation** of different types of food and beverage.

- SLO 11B.4.1.1 Explain the principles of heat transfer. (A8.2)
  - conduction
  - convection
  - radiation
  - induction
  - chemical process of cooking
- SLO 11B.4.1.2 Describe and demonstrate methods used to cook foods and describe their associated procedures. (A8.3)
  - dry
  - moist
  - combination

- SLO 11B.4.1.3 Describe and demonstrate methods used to check for doneness of foods and describe their associated procedures. (A8.4)
- probe thermometer
  - visual inspection
- SLO 11B.4.1.4 Identify methods of flavour enhancement and their applications. (A8.5)
- seasonings
  - flavourings
- SLO 11B.4.1.5 Identify basic kitchen practices, food quality indicators, and finishing techniques. (A8.6)
- finishing techniques
  - holding foods
  - plating techniques
  - re-thermalization
  - food quality indicators
    - visual inspection
    - tasting
  - finishing techniques
    - plating
    - presentation
- SLO 11B.4.1.6 Demonstrate the skills required to evaluate the doneness of food items.
- SLO 11B.4.1.7 Differentiate between seasoning and flavouring, and determine which to use with particular food items.
- SLO 11B.4.1.8 Demonstrate the knowledge and skills required to bake and decorate cakes.
- SLO 11B.4.1.9 Demonstrate the knowledge and skills required to bake yeast dough products.
- SLO 11B.4.1.10 Demonstrate the knowledge and skills required to bake pies.
- SLO 11B.4.1.11 Demonstrate an understanding of the purpose of convenience foods (e.g. individually quick frozen (IQF) products, unbaked pies, etc.).

## A20 Baking I: Cookies and Quick Breads (28 hours)

- SLO 11A.4.1.12 Define terminology associated with bakeshop ingredients (A20.1)
- cookies
  - quick breads
- SLO 11A.4.1.13 Identify bakeshop tools and equipment and describe their applications. (A20.2)
- SLO 11A.4.1.14 Identify and describe bakeshop ingredients and their characteristics, applications, and factors to consider when selecting ingredients. (A20.3)
- flour
  - fats/shortening
  - sweeteners
  - liquids
  - leavening agents
  - flavourings
  - dairy products
  - specialty products
- SLO 11A.4.1.15 Describe the procedures used to handle and store bakeshop ingredients and products. (A20.4)
- cookies
  - quick breads
- SLO 11A.4.1.16 Identify market forms (pre-prepared and packaged) of baking products and describe their characteristics and applications. (A20.5)
- cookies
  - quick breads
- SLO 11A.4.1.17 Describe and demonstrate methods of mixing and make-up used to prepare cookies. (A20.6)
- mixing
    - creaming
    - sponge/foam
    - one staged

- make-up
  - dropped
  - bar
  - molded
  - ice box
  - sheet
  - rolled
  - bagged
- consistency
  - crispness
  - softness
  - chewiness
  - spread

SLO 11A.4.1.18 Describe and demonstrate the types and characteristics of quick breads, and methods of mixing (creaming and one-staged) used to prepare them. (A20.7)

- quick breads
  - muffins
  - scones
  - tea biscuits

SLO 11A.4.1.19 Perform the procedures used to prepare bakeshop products. (A20.8)

- cookies
    - muffins
    - applications
    - selection of ingredients
    - preparation procedures
  - quick breads
    - applications
    - selection of ingredients
    - preparation procedures
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**Goal 5:** Demonstrate an understanding of **food, ingredients, recipes, menus, food costing, and nutrition.**

**GLO 5.1:** Demonstrate an understanding of the **characteristics of foods and ingredients**, and how knowledge of these characteristics is taken into consideration in preparing food, and designing recipes and menus.

SLO 11B.5.1.1 Demonstrate an understanding of the characteristics of baked goods and their ingredients, along with the factors underlying these characteristics.

SLO 11B.5.1.2 Demonstrate an understanding of the factors to consider when identifying and selecting ingredients for baked items.

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**GLO 5.2:** Demonstrate an understanding of **recipes, menus, and food costing.**

SLO 11B.5.2.1 Demonstrate the ability to follow a recipe.

SLO 11B.5.2.2 Demonstrate an understanding of the advantages of weighting baked ingredients by weight instead of volume.

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**GLO 5.3:** Demonstrate an understanding of **nutrition.**

SLO 11B.5.3.1 Demonstrate an understanding of the nutritional components of various foods.

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**Goal 6:** Apply the transferable, **cross-curricular** knowledge and skills, as they relate to the culinary arts (literacy, numeracy, the arts, the sciences, etc.).

**GLO 6.1:** Apply the transferrable **literacy** cross-curricular knowledge and skills to the culinary arts.

SLO 11B.6.1.1 Demonstrate knowledge and skills in literacy by reading, interpreting, communicating, and applying information.

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**GLO 6.2:** Apply the transferrable **numeracy** cross-curricular knowledge and skills to the culinary arts.

SLO 11B.6.2.1 Demonstrate numeracy knowledge and skills by solving mathematical problems.

SLO 11B.6.2.2 Demonstrate the ability to work with fractions, ratios, decimals, and percentages, and to convert between units of measurement [such as metric and standard (imperial)].

SLO 11B.6.2.3 Describe and demonstrate the procedures used to read and follow recipes. (Adjust recipe yields; Recipe conversions; Calculations and formulas) (A6.3)

- adjust recipe yields
- recipe conversions
- calculations and formulas
- cost control implications

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**GLO 6.3:** Apply the transferrable cross-curricular knowledge and skills from **the arts** to the culinary arts.

No applicable SLOs.

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**GLO 6.4:** Apply the transferrable cross-curricular knowledge and skills from **the sciences** to the culinary arts.

SLO 11B.6.4.1 Demonstrate an understanding of how baking powder, baking soda, and yeast are used to leaven baked products.

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**Goal 7:** Demonstrate an awareness of **sustainability** as it pertains to the culinary arts.

**GLO 7.1:** Demonstrate an awareness of **sustainability** as it pertains to the culinary arts.

SLO 11B.7.1.1 Demonstrate the ability to minimize and manage waste.

SLO 11B.7.1.2 Demonstrate an awareness of the disposal and recycling of waste.

SLO 11B.7.1.3 Demonstrate the ability to rotate stock in a way to minimize waste.

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**Goal 8:** Demonstrate an awareness of the **ethical and legal standards** that pertain to the culinary arts.

**GLO 8.1:** Identify and follow the **ethical and legal standards** that pertain to the culinary arts.

SLO 11B.8.1.1 Demonstrate an awareness of ethics.

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**Goal 9:** Demonstrate the **employability skills** required in the culinary arts.

**GLO 9.1:** Demonstrate fundamental **employability skills**.

SLO 11B.9.1.1 Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, working productively, accepting responsibility for one's actions, etc.).

SLO 11B.9.1.2 Demonstrate adherence to a professional dress code.

SLO 11B.9.1.3 Demonstrate the skills required to work as a member of a team.

SLO 11B.9.1.4 Demonstrate initiative in performing tasks.

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**GLO 9.2:** Demonstrate an understanding of the **business operation** of a culinary establishment.

SLO 11B.9.2.1 Demonstrate an awareness of the business characteristics of enterprises such as restaurants, catering establishments, hotels, etc., including the need to generate a profit.

SLO 11B.9.2.2 Demonstrate an awareness of the ways in which employees can contribute to the success of a business.

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**GLO 9.3:** Demonstrate the knowledge, skills, and attitudes required to **think critically** in order to solve complex problems.

SLO 11B.9.3.1 Demonstrate the ability to solve problems by focusing only on facts, and not allowing biases to interfere with that process.

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**GLO 9.4:** Demonstrate an awareness of **culture and diversity**, and its importance in the workplace.

SLO 11B.9.4.1 Demonstrate an awareness of some of the cultural perspectives surrounding baked goods.

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**Goal 10:** Demonstrate an understanding of the **scope** of the culinary arts (along with associated professions), including **working conditions**, and **training** and **career opportunities**.

**GLO 10.1:** Demonstrate an understanding of the **scope** of the culinary arts (along with associated professions), including **working conditions**.

SLO 10.11B.1.1 Demonstrate an awareness of the scope of the patisserie and baking industry.

SLO 11B.10.1.2 Demonstrate an awareness of the working conditions typically found in the patisserie and baking industry.

SLO 11B.10.1.3 Demonstrate an awareness of business opportunities related to patisserie and baking.

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**GLO 10.2:** Demonstrate an understanding of **career** and **training opportunities** in the culinary arts and associated professions.

SLO 11B.10.2.1 Demonstrate an awareness of career and training opportunities related to patisserie and baking.

SLO 11B.10.2.2 Demonstrate an awareness of the process to become a Red Seal Baker.

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**Goal 11:** Demonstrate an understanding of the **evolution** of, and the **innovations and new trends** in, the culinary arts.

**GLO 11.1:** Demonstrate an understanding of the **evolution** of, and the **innovations and new trends** in, the culinary arts.

SLO 11B.11.1.1 Demonstrate an understanding of the evolution of, and the innovations and new trends in, patisserie and baking.

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