



8338

QUICK BREADS, COOKIES,
DOUGHNUTS, AND PIES (11A)

30S/30E/30M

A Baking and Pastry Arts Course

8338: QUICK BREADS, COOKIES, DOUGHNUTS, AND PIES (11A) 30S/30E/30M

Course Description

This course is intended for students who are considering a career in baking and pastry arts. The emphasis is on the preparation of quick breads, cookies, doughnuts, and pies.

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

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

SLO 11A.1.1.1: Demonstrate knowledge of proper handwashing practices.

SLO 11A.1.1.2: Demonstrate knowledge of correct dish and ware washing facilities and techniques, approved sanitizers, and proper utensil storage.

SLO 11A.1.1.3: Demonstrate the ability to adhere to the standards of dress, personal hygiene, and grooming for professional bakers.

SLO 11A.1.1.4: Demonstrate knowledge of proper personal hygiene practices.

SLO 11A.1.1.5: Demonstrate knowledge of the types and uses of sanitizing agents such as chlorine-based and quaternary solutions.

SLO 11A.1.1.6: Demonstrate knowledge of sanitation specifications.

SLO 11A.1.1.7: Demonstrate knowledge of the importance of washing tools and equipment prior to sanitation.

SLO 11A.1.1.8: Demonstrate knowledge of the importance of following sanitizing product instructions.

SLO 11A.1.1.9: Demonstrate knowledge of the importance of storing sanitized tools, equipment, and sanitizing agent.

GLO 1.2: Demonstrate safe **food-handling** practices.

- SLO 11A.1.2.1: Demonstrate the steps to prevent cross-contamination, chemical contamination, physical contamination, and contamination by allergens.
 - SLO 11A.1.2.2: Demonstrate the ability to practise preventative measures to avoid food-borne illnesses.
 - SLO 11A.1.2.3: Demonstrate knowledge of basic food microbiology.
 - SLO 11A.1.2.4: Demonstrate knowledge of holding temperature for different products.
 - SLO 11A.1.2.5: Demonstrate knowledge of cooling procedures.
 - SLO 11A.1.2.6: Demonstrate knowledge of holding time.
 - SLO 11A.1.2.7: Demonstrate the ability to prepare product for holding.
 - SLO 11A.1.2.8: Demonstrate safe food-handling practices for quick breads, cookies, doughnuts, and pies.
-

GLO 1.3: Create and maintain a **safe work environment**.

- SLO 11A.1.3.1: Demonstrate the safe use and care of bakery utensils and equipment.
- SLO 11A.1.3.2: Demonstrate knowledge of the importance of emergency planning procedures.
- SLO 11A.1.3.3: Demonstrate knowledge of how the Workers Compensation Act relates to the profession of baker.
- SLO 11A.1.3.4: Demonstrate knowledge of proper fire extinguishing operations.
- SLO 11A.1.3.5: Demonstrate knowledge of 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 11A.1.3.6: Demonstrate knowledge of the Workplace Hazardous Materials Information System (WHMIS) and safety regulations.
- SLO 11A.1.3.7: Demonstrate the ability to access WHMIS information.
- SLO 11A.1.3.8: Demonstrate knowledge of regulations and safety programs such as Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP), and the product recall process.
- SLO 11A.1.3.9: Demonstrate the ability to inform customers of health risks.
- SLO 11A.1.3.10: Demonstrate the ability to identify and report potential hazards.
- SLO 11A.1.3.11: Demonstrate the ability to identify and report problems related to rodents and other pests.

- SLO 11A.1.3.12: Demonstrate knowledge of PPE such as goggles, rubber gloves, shoes, oven mitts, and pads.
- SLO 11A.1.3.13: Demonstrate knowledge of safety equipment such as fire extinguishers, first aid kits, and eyewash stations.
- SLO 11A.1.3.14: Demonstrate the ability to locate PPE and safety equipment.
- SLO 11A.1.3.15: Demonstrate the ability to identify worn, defective, and expired PPE and safety equipment.
- SLO 11A.1.3.16: Demonstrate the ability to adjust PPE for individual use.

Goal 2: Demonstrate the safe and appropriate operation, cleaning, maintenance, and storage of baking equipment and utensils.

GLO 2.1: Demonstrate the safe and appropriate operation of baking equipment and utensils.

- SLO 11A.2.1.1: Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of quick breads, cookies, doughnuts, and pies.
- SLO 11A.2.1.2: Demonstrate the ability to select non-mechanized equipment for a specific task.
- SLO 11A.2.1.3: Demonstrate knowledge of the types of mechanized equipment.
- SLO 11A.2.1.4: Demonstrate the ability to select equipment for specific tasks such as mixing, baking, and packaging.
- SLO 11A.2.1.5: Demonstrate the ability to assemble and disassemble equipment such as mixers and depositors.
- SLO 11A.2.1.6: Demonstrate knowledge of the types of measuring devices such as scoops and measuring cups.
- SLO 11A.2.1.7: Demonstrate knowledge of temperature measuring devices such as thermometers and water meters.
- SLO 11A.2.1.8: Demonstrate the ability to select measuring devices for a task.
- SLO 11A.2.1.9: Demonstrate the ability to set measuring devices.
- SLO 11A.2.1.10: Demonstrate the ability to verify the accuracy of measuring devices.
- SLO 11A.2.1.11: Demonstrate the ability to use a balance scale.
- SLO 11A.2.1.12: Demonstrate knowledge of the composition of pans such as aluminum, steel, silicone, and plastic.
- SLO 11A.2.1.13: Demonstrate knowledge of pan shapes such as ring, spring form, and Bundt.

- SLO 11A.2.1.14: Demonstrate knowledge of linings such as silicone, paper, and muffin cups.
- SLO 11A.2.1.15: Demonstrate the ability to identify the pan and coating to be used.
- SLO 11A.2.1.16: Demonstrate the ability to monitor cooler and freezer temperatures.
- SLO 11A.2.1.17: Demonstrate knowledge of the types of ovens, such as convection, rack, and deck.
- SLO 11A.2.1.18: Demonstrate the ability to pre-set the temperature of a deep fryer.
- SLO 11A.2.1.19: Demonstrate knowledge of baking devices such as ovens, deep fryers, and griddles.
- SLO 11A.2.1.20: Demonstrate the ability to select a hand tool for a specific task such as cutting, scraping, or finishing.
-

GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils.**

- SLO 11A.2.2.1: Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and utensils used in the production of quick breads, cookies, doughnuts, and pies.
- SLO 11A.2.2.2: Demonstrate the ability to sharpen tools and equipment such as knives and scrapers.
-

Goal 3: Demonstrate an understanding of **bakery ingredients, components, recipes/formulations, and products, as well as their nutritional qualities.**

GLO 3.1: Demonstrate an understanding of **bakery ingredients**, and how their characteristics are used to design **formulations** and prepare bakery products.

- SLO 11A.3.1.1: Demonstrate knowledge of oil characteristics (smoke point, flash point, breakdown).
-

GLO 3.2: Demonstrate an understanding of **recipes/formulations** used in baking.

- SLO 11A.3.2.1: Demonstrate the ability to assemble ingredients according to formulation.
- SLO 11A.3.2.2: Demonstrate the ability to apply portioning methods.
-

GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.**

SLO 11A.3.3.1: Demonstrate knowledge of products requiring deep-frying such as doughnuts and fritters.

GLO 3.4: Demonstrate an understanding of **nutrition.**

SLO 11A.3.4.1: Demonstrate knowledge of the nutritional components of quick breads, cookies, doughnuts, and pies, and their place in a healthy lifestyle.

Goal 4: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

GLO 4.1: Demonstrate the appropriate **receiving, handling, quality assurance, packaging, storage, and inventory control** of baking ingredients and baked products.

SLO 11A.4.1.1: Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of quick breads, cookies, doughnuts, and pies.

Goal 5: Demonstrate the appropriate **preparation (mise en place), mixing, make-up, baking, finishing (or decorating), and presentation** of baking ingredients and products.

GLO 5.1: Demonstrate the appropriate **preparation (mise en place), mixing, and make-up** of baking ingredients and products.

SLO 11A.5.1.1: Demonstrate knowledge of mixing methods such as creaming, sponging, and one-stage method.

SLO 11A.5.1.2: Demonstrate knowledge of factors that affect spread, shape, size, colour, crispness, and texture of quick breads, cookies, doughnuts, and pies.

SLO 11A.5.1.3: Demonstrate the ability to determine mixing completion of quick breads, cookies, doughnuts, and pies.

SLO 11A.5.1.4: Demonstrate the ability to assemble ingredients according to formulation for quick breads, cookies, doughnuts, and pies.

SLO 11A.5.1.5: Demonstrate knowledge of hand and machine portioning methods such as dividing, moulding, piping, dropping, cutting, and forming.

SLO 11A.5.1.6: Demonstrate knowledge of cookie designs such as pinwheel, checkerboard, and florentine.

- SLO 11A.5.1.7: Demonstrate knowledge of types of fillings such as cream, jam, fruits, and nuts.
 - SLO 11A.5.1.8: Demonstrate knowledge of assembly techniques such as layering, folding, and rolling.
 - SLO 11A.5.1.9: Demonstrate the ability to sheet.
 - SLO 11A.5.1.10: Demonstrate the ability to assemble.
 - SLO 11A.5.1.11: Demonstrate the ability to apply filling.
 - SLO 11A.5.1.12: Demonstrate the ability to pan cookies and quick breads.
 - SLO 11A.5.1.13: Demonstrate knowledge of mixing techniques.
 - SLO 11A.5.1.14: Demonstrate knowledge of types of cookies, quick breads, doughnuts, and pies.
 - SLO 11A.5.1.15: Demonstrate knowledge of types of fillings such as creams, fruits, and nuts.
 - SLO 11A.5.1.16: Demonstrate knowledge of assembly techniques such as folding fruit, piping filling, and applying toppings.
 - SLO 11A.5.1.17: Demonstrate the ability to apply fillings and toppings.
 - SLO 11A.5.1.18: Demonstrate knowledge of factors affecting fat distribution.
 - SLO 11A.5.1.19: Demonstrate knowledge of pastry development.
 - SLO 11A.5.1.20: Demonstrate the ability to determine mixing completion.
 - SLO 11A.5.1.21: Demonstrate the ability to work pastry.
 - SLO 11A.5.1.22: Demonstrate the ability to apply fillings and toppings.
 - SLO 11A.5.1.23: Demonstrate the ability to crimp.
 - SLO 11A.5.1.24: Demonstrate the ability to apply washes such as egg wash and water wash.
-

GLO 5.2: Demonstrate the appropriate **baking** of various products.

- SLO 11A.5.2.1: Demonstrate knowledge of baking temperature.
- SLO 11A.5.2.2: Demonstrate knowledge of baking time.
- SLO 11A.5.2.3: Demonstrate knowledge of cooling requirements.
- SLO 11A.5.2.4: Demonstrate the ability to load and unload ovens and deep fryers.
- SLO 11A.5.2.5: Demonstrate the ability to unload pans.
- SLO 11A.5.2.6: Demonstrate the ability to deep-fry yeast-raised goods.
- SLO 11A.5.2.7: Demonstrate knowledge of frying time for various products.
- SLO 11A.5.2.8: Demonstrate the ability to determine when product is ready to be deep-fried.

- SLO 11A.5.2.9: Demonstrate the ability to determine when to flip and remove products.
- SLO 11A.5.2.10: Demonstrate the ability to immerse and remove products.
- SLO 11A.5.2.11: Demonstrate knowledge of baking time and temperature.
- SLO 11A.5.2.12: Demonstrate knowledge of blind-baking pastry.
- SLO 11A.5.2.13: Demonstrate the ability to determine doneness of product.
- SLO 11A.5.2.14: Demonstrate knowledge of baking/frying processes.
- SLO 11A.5.2.15: Demonstrate knowledge of baking time and temperature.
- SLO 11A.5.2.16: Demonstrate knowledge of de-panning techniques for muffins.
- SLO 11A.5.2.17: Demonstrate knowledge of cooling techniques.
- SLO 11A.5.2.18: Demonstrate the ability to use different baking techniques such as deep-frying and oven baking.
-

GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products.

- SLO 11A.5.3.1: Demonstrate knowledge of types of finishes such as fondant, chocolate, and jam.
- SLO 11A.5.3.2: Demonstrate knowledge of types of fillings (cream, jam, fruits, nuts).
- SLO 11A.5.3.3: Demonstrate the ability to apply finishes using techniques such as piping, drizzling, dipping, and dusting.
- SLO 11A.5.3.4: Demonstrate the ability to assemble cookies such as gingerbread houses and sandwiching.
- SLO 11A.5.3.5: Demonstrate the ability to apply fillings and toppings.
-

GLO 5.4: Demonstrate the appropriate **presentation** of baked products.

- SLO 11A.5.4.1: Demonstrate the appropriate presentation of quick breads, cookies, doughnuts, and pies.
-

Goal 6: Understand **career opportunities** in baking.

GLO 6.1: Describe **apprenticeship, education, and career opportunities, as well as professional organizations** in the baking industry.

- SLO 11A.6.1.1: Demonstrate knowledge of the attributes required to work in the baking industry.
-

Goal 7: Describe and demonstrate the transferable, **cross-curricular** knowledge and skills as they pertain to baking.

GLO 7.1: Read, interpret, and communicate information relevant to baking.

SLO 11A.7.1.1: Demonstrate knowledge of types of documents.

SLO 11A.7.1.2: Demonstrate the ability to read, understand, and follow recipes, formulations, and directions.

GLO 7.2: Apply **mathematics** knowledge and skills relevant to baking.

SLO 11A.7.2.1: Demonstrate the ability to portion according to yield and specifications.

SLO 11A.7.2.2: Demonstrate an understanding of the differences between Fahrenheit and Celsius and how they are used in a commercial bakery.

GLO 7.3: Apply **science** knowledge and skills relevant to baking.

SLO 11A.7.3.1: Demonstrate an understanding of chemical and physical leavening agents.

GLO 7.4: Apply **other subject areas** (French, physical education/health education, information communication, and technology) knowledge and skills relevant to baking.

SLO 11A.7.4.1: Demonstrate familiarity with French terms used in relation to quick breads, cookies, doughnuts, and pies.

Goal 8: Demonstrate awareness of **sustainability** as it pertains to the baking industry.

GLO 8.1: Describe the impact of **human sustainability** on the health and well-being of bakers and consumers of baked products.

SLO 11A.8.1.1: Demonstrate the ability to appreciate the impact of sustainable practices on human health and well-being.

SLO 11A.8.1.2: Demonstrate knowledge of sustainable factors in the baking industry that influence human health and well-being.

GLO 8.2: Describe the baking industry’s sustainability practices and impact on the **environment**.

SLO 11A.8.2.1: Demonstrate the ability to minimize the amount of resources used and waste generated.

SLO 11A.8.2.2: Demonstrate knowledge of sustainable packaging options and trends in the baking industry.

SLO 11A.8.2.3: Demonstrate knowledge of the use of locally grown ingredients, such as canola, flax, wild rice, hemp, and so on, in the production of quick breads, cookies, doughnuts, and pies.

GLO 8.3: Describe **sustainable economic practices** within the baking industry.

SLO 11A.8.3.1: Demonstrate knowledge of the diversification of bakery product lines in order to adapt to a changing economy or demographic.

SLO 11A.8.3.2: Demonstrate the ability to adapt to changing clientele, trends, and demographics.

Goal 9: Demonstrate awareness of the **ethical and legal standards** as they pertain to baking.

GLO 9.1: Apply the **ethical and legal standards** as they pertain to baking.

SLO 11A.9.1.1: Demonstrate knowledge of basic regulations regarding substitution of ingredients.

SLO 11A.1.12: Demonstrate knowledge of regulations related to weights and measures.

SLO 11A.9.1.3: Demonstrate knowledge of ethical concerns related to weights and measures.

SLO 11A.9.1.4: Demonstrate knowledge of storage regulations.

SLO 11A.9.1.5: Demonstrate knowledge of ethical behaviour related to the labelling of possible allergens in baked goods.

Goal 10: Demonstrate the **employability skills** related to the baking industry.

GLO 10.1: Demonstrate **fundamental employability skills**.

- SLO 11A.10.1.1: Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, accepting responsibility for their actions, etc.).
 - SLO 11A.10.1.2: Demonstrate professional dress code.
 - SLO 11A.10.1.3: Demonstrate the skills required to work as a member of a team.
 - SLO 11A.10.1.4: Demonstrate initiative in performing tasks.
 - SLO 11A.10.1.5: Demonstrate the ability to communicate with professionals such as co-workers, suppliers, and service professionals.
 - SLO 11A.10.1.6: Demonstrate the ability to communicate with supervisors/teachers, co-workers, and customers in an effective manner.
-

GLO 10.2: Demonstrate an understanding of the **business operation** of a bakeshop.

- SLO 11A.10.2.1: Demonstrate knowledge of the importance of following plans in the production of bakery products.
 - SLO 11A.10.2.2: Demonstrate knowledge of overhead costs within a bakeshop.
 - SLO 11A.10.2.3: Demonstrate knowledge of the importance of portion control of cookies, muffins, and doughnuts in order to manage costs.
 - SLO 11A.10.2.4: Demonstrate the ability to keep maintenance logs.
-

Goal 11: Understand the **evolution and technological progression of, and the emerging trends in** baking.

GLO 11.1: Describe the **evolution and technological progression of, and the emerging trends in** baking.

- SLO 11A.11.1.1: Demonstrate knowledge of the evolution of quick breads, cookies, doughnuts, and pies.
 - SLO 11A.11.1.2: Demonstrate knowledge of the technological progression of, and the emerging trends in quick breads, cookies, doughnuts, and pies.
-