



8358

CAKES, FILLINGS, ICINGS,
AND DECORATIONS (11C)

30S/30E/30M

A Baking and Pastry Arts Course

8358: CAKES, FILLINGS, ICINGS, AND DECORATIONS (11C) 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 cakes, pastry cream, mousse, icings, and decorations.

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 11C.1.1.1: Demonstrate knowledge of proper handwashing practices.
 - SLO 11C.1.1.2: Demonstrate knowledge of correct dish and ware washing facilities and techniques, approved sanitizers, and proper utensil storage.
 - SLO 11C.1.1.3: Demonstrate the ability to adhere to the standards of dress, personal hygiene, and grooming for professional bakers.
 - SLO 11C.1.1.4: Demonstrate knowledge of proper personal hygiene practices.
 - SLO 11C.1.1.5: Demonstrate knowledge of the types and uses of sanitizing agents such as chlorine-based and quaternary solutions.
 - SLO 11C.1.1.6: Demonstrate knowledge of sanitation specifications.
 - SLO 11C.1.1.7: Demonstrate knowledge of the importance of washing tools and equipment prior to sanitation.
 - SLO 11C.1.1.8: Demonstrate knowledge of the importance of following sanitizing product instructions.
 - SLO 11C.1.1.9: Demonstrate knowledge of the importance of storing sanitized tools, equipment, and sanitizing agent.
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GLO 1.2: Demonstrate safe **food-handling** practices.

- SLO 11C.1.2.1: Demonstrate the steps to prevent cross-contamination, chemical contamination, physical contamination, and contamination by allergens.
 - SLO 11C.1.2.2: Demonstrate the ability to practise preventative measures to avoid food-borne illnesses.
 - SLO 11C.1.2.3: Demonstrate knowledge of basic food microbiology.
 - SLO 11C.1.2.4: Demonstrate knowledge of holding temperature for different products.
 - SLO 11C.1.2.5: Demonstrate knowledge of cooling procedures.
 - SLO 11C.1.2.6: Demonstrate knowledge of holding time.
 - SLO 11C.1.2.7: Demonstrate the ability to prepare product for holding.
 - SLO 11C.1.2.8: Demonstrate safe food-handling practices for cakes, fillings, icings, and decorations.
 - SLO 11C.1.2.9: Demonstrate knowledge of glaze holding requirements.
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GLO 1.3: Create and maintain a **safe work environment**.

- SLO 11C.1.3.1: Demonstrate the safe use and care of bakery utensils and equipment.
- SLO 11C.1.3.2: Demonstrate knowledge of the importance of emergency planning procedures.
- SLO 11C.1.3.3: Demonstrate knowledge of how the Workers Compensation Act relates to the profession of baker.
- SLO 11C.1.3.4: Demonstrate knowledge of proper fire extinguishing operations.
- SLO 11C.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 11C.1.3.6: Demonstrate knowledge of the Workplace Hazardous Materials Information System (WHMIS) and safety regulations.
- SLO 11C.1.3.7: Demonstrate the ability to access WHMIS information.
- SLO 11C.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 11C.1.3.9: Demonstrate the ability to inform customers of health risks.
- SLO 11C.1.3.10: Demonstrate the ability to identify and report potential hazards.

- SLO 11C.1.3.11: Demonstrate the ability to identify and report problems related to rodents and other pests.
- SLO 11C.1.3.12: Demonstrate knowledge of PPE such as goggles, rubber gloves, shoes, oven mitts, and pads.
- SLO 11C.1.3.13: Demonstrate knowledge of safety equipment such as fire extinguishers, first aid kits, and eyewash stations.
- SLO 11C.1.3.14: Demonstrate the ability to locate PPE and safety equipment.
- SLO 11C.1.3.15: Demonstrate the ability to identify worn, defective, and expired PPE and safety equipment.
- SLO 11C.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 11C.2.1.1: Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with cake decorating.
- SLO 11C.2.1.2: Demonstrate the ability to select non-mechanized equipment for a specific task.
- SLO 11C.2.1.3: Demonstrate knowledge of the types of mechanized equipment.
- SLO 11C.2.1.4: Demonstrate the ability to select equipment for specific tasks such as mixing, baking, and packaging.
- SLO 11C.2.1.5: Demonstrate the ability to assemble and disassemble equipment such as mixers and depositors.
- SLO 11C.2.1.6: Demonstrate knowledge of the types of measuring devices such as scoops and measuring cups.
- SLO 11C.2.1.7: Demonstrate knowledge of temperature measuring devices such as thermometers and water meters.
- SLO 11C.2.1.8: Demonstrate the ability to select measuring devices for a task.
- SLO 11C.2.1.9: Demonstrate the ability to set measuring devices.
- SLO 11C.2.1.10: Demonstrate the ability to verify the accuracy of measuring devices.
- SLO 11C.2.1.11: Demonstrate the ability to use a balance scale.
- SLO 11C.2.1.12: Demonstrate knowledge of the composition of pans such as aluminum, steel, silicone, and plastic.

- SLO 11C.2.1.13: Demonstrate knowledge of pan shapes such as ring, spring form, and Bundt.
- SLO 11C.2.1.14: Demonstrate knowledge of linings such as silicone, paper, and muffin cups.
- SLO 11C.2.1.15: Demonstrate the ability to identify the pan and coating to be used.
- SLO 11C.2.1.16: Demonstrate the ability to monitor cooler and freezer temperatures.
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GLO 2.2: Demonstrate the safe and appropriate **cleaning, maintenance, and storage of baking equipment and utensils.**

- SLO 11C.2.2.1: Demonstrate the safe and appropriate cleaning, maintenance, and storage of the equipment and utensils used in the production of cakes, fillings, icings, and decorations.
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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 11C.3.1.1: Demonstrate knowledge of baking ingredients and their functions.
- SLO 11C.3.1.2: Demonstrate the ability to select and prepare ingredients.
- SLO 11C.3.1.3: Demonstrate knowledge of factors that affect spread, shape, size, colour, and texture.
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GLO 3.2: Demonstrate an understanding of **recipes/formulations** used in baking.

- SLO 11C.3.2.1: Demonstrate an understanding of the recipes/formulations used in cakes, fillings, icings, and decorations.
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GLO 3.3: Demonstrate an understanding of the characteristics of **bakery components and products.**

- SLO 11C.3.3.1: Demonstrate knowledge of creams such as whipping cream, butter creams, and confectionery fillings.
 - SLO 11C.3.3.2: Demonstrate knowledge of custards such as pudding and pastry creams.
 - SLO 11C.3.3.3: Demonstrate knowledge of fillings such as fruits, almond paste, and ganache.
 - SLO 11C.3.3.4: Demonstrate knowledge of icings such as water icing and royal icing.
 - SLO 11C.3.3.5: Demonstrate knowledge of final use of product.
 - SLO 11C.3.3.6: Demonstrate knowledge of glazes such as apricot, chocolate, clear, and water icing.
 - SLO 11C.3.3.7: Demonstrate knowledge of different uses of glazes.
 - SLO 11C.3.3.8: Demonstrate knowledge of thickness and temperature of glazes and icings.
 - SLO 11C.3.3.9: Demonstrate knowledge of interaction of flavours.
 - SLO 11C.3.3.10: Demonstrate knowledge of when to apply glaze.
 - SLO 11C.3.3.11: Demonstrate knowledge of desired end product in relation to cakes, fillings, icings, and decorations.
 - SLO 11C.3.3.12: Demonstrate knowledge of cake design and structure.
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GLO 3.4: Demonstrate an understanding of **nutrition.**

- SLO 11C.3.4.1: Demonstrate an awareness of health and nutritional information as it relates to cakes, fillings, icings, and decorations.
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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 11C.4.1.1: Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of cakes, fillings, icings, and decorations.
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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 11C.5.1.1: Demonstrate knowledge of mixing methods such as one-stage, creaming, and foaming.
 - SLO 11C.5.1.2: Demonstrate the ability to determine mixing completion.
 - SLO 11C.5.1.3: Demonstrate the ability to assemble ingredients according to formulation such as sifting dry ingredients.
 - SLO 11C.5.1.4: Demonstrate knowledge of hand and machine portioning such as depositing, piping, dropping, and scaling.
 - SLO 11C.5.1.5: Demonstrate the ability to portion equal amounts.
 - SLO 11C.5.1.6: Demonstrate the ability to level batter.
 - SLO 11C.5.1.7: Demonstrate knowledge of mixing and cooking procedures.
 - SLO 11C.5.1.8: Demonstrate the ability to monitor temperature.
 - SLO 11C.5.1.9: Demonstrate the ability to taste and flavour products.
 - SLO 11C.5.1.10: Demonstrate knowledge of the sugar boiling process.
 - SLO 11C.5.1.11: Demonstrate knowledge of mixing and cooking procedures.
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GLO 5.2: Demonstrate the appropriate **baking** of various products.

- SLO 11C.5.2.1: Demonstrate knowledge of baking time and temperature.
 - SLO 11C.5.2.2: Demonstrate knowledge of heat transfer.
 - SLO 11C.5.2.3: Demonstrate knowledge of cooling requirements.
 - SLO 11C.5.2.4: Demonstrate knowledge of de-panning techniques.
 - SLO 11C.5.2.5: Demonstrate the ability to determine doneness or readiness of products.
 - SLO 11C.5.2.6: Demonstrate the ability to load and unload oven.
 - SLO 11C.5.2.7: Demonstrate the ability to unload from various pan types.
 - SLO 11C.5.2.8: Demonstrate the ability to determine readiness of product.
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GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products.

- SLO 11C.5.3.1: Demonstrate the ability to use techniques such as spraying, brushing, ladling, and dipping.
 - SLO 11C.5.3.2: Demonstrate the ability to construct a paper piping bag.
 - SLO 11C.5.3.3: Demonstrate the ability to apply finishes using techniques such as piping, drizzling, enrobing, dipping, and dusting.
 - SLO 11C.5.3.4: Demonstrate the ability to place finishes such as nuts, coconut, and chocolate shavings.
 - SLO 11C.5.3.5: Demonstrate knowledge of torting and slicing techniques.
 - SLO 11C.5.3.6: Demonstrate knowledge of knife preparation for cutting.
 - SLO 11C.5.3.7: Demonstrate the ability to torte cake.
 - SLO 11C.5.3.8: Demonstrate knowledge of syrup application techniques such as brushing and soaking.
 - SLO 11C.5.3.9: Demonstrate knowledge of filling application techniques such as bridging, piping, spreading, and spooning.
 - SLO 11C.5.3.10: Demonstrate the ability to control the amount of syrup and filling.
 - SLO 11C.5.3.11: Demonstrate knowledge of desired end product in relation to cakes, fillings, icings, and decorations.
 - SLO 11C.5.3.12: Demonstrate knowledge of masking techniques.
 - SLO 11C.5.3.13: Demonstrate knowledge of final finishes such as fondant, marzipan, butter cream, and ganache.
 - SLO 11C.5.3.14: Demonstrate the ability to adjust icing temperature and consistency.
 - SLO 11C.5.3.15: Demonstrate the ability to apply crumb coat.
 - SLO 11C.5.3.16: Demonstrate the ability to apply final finish such as coconut, butter cream, fondant, piping borders, rosettes, and inscriptions.
 - SLO 11C.5.3.17: Demonstrate knowledge of tiered cake design and structure.
 - SLO 11C.5.3.18: Demonstrate knowledge of assembly components such as cake boards, dowels, pillars, plates, and cake stands.
 - SLO 11C.5.3.19: Demonstrate the ability to portion into desired shapes and sizes.
 - SLO 11C.5.3.20: Demonstrate the ability to use assembly components.
 - SLO 11C.5.3.21: Demonstrate the ability to avoid damage when moving and transporting products.
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GLO 5.4: Demonstrate the appropriate **presentation** of baked products.

SLO 11C.5.4.1: Demonstrate the appropriate presentation of cakes, fillings, icings, and decorations.

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 11C.6.1.1: Demonstrate knowledge of the trend toward specialization in baking and related careers.

SLO 11C.6.1.2: Demonstrate knowledge of career opportunities in cake decorating.

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 11C.7.1.1: Demonstrate knowledge of types of documents.

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

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

SLO 11C.7.3.1: Demonstrate an understanding of the need for structural integrity required in the construction of themed, tiered, or carved cakes.

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

SLO 11C.7.4.1: Demonstrate familiarity with French terms used in relation to cakes, fillings, icings, and decorations.

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 11C.8.1.1: Demonstrate knowledge of the effect of baking on emotional health and well-being.

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

SLO 11C.8.2.1: Demonstrate knowledge of the advantages of recycling within the baking industry.

SLO 11C.8.2.2: Demonstrate knowledge of the reutilization of excess baking products (e.g., using excess bread for bread pudding).

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

SLO 11C.8.3.1: Demonstrate knowledge of the diversification of cake production in order to adapt to a changing economy or demographic.

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

SLO 11C.1.1.2: Demonstrate knowledge of regulations related to weights and measures.

SLO 11C.9.1.3: Demonstrate knowledge of the importance of honesty in describing ingredients found in cakes, fillings, icings, and decorations.

SLO 11B.9.1.4: Demonstrate knowledge of ethical behaviour related to dietary restrictions (e.g., kosher, vegan, etc.).

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

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

- SLO 11C.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 11C.10.1.2: Demonstrate professional dress code.
 - SLO 11C.10.1.3: Demonstrate the skills required to work as a member of a team.
 - SLO 11C.10.1.4: Demonstrate initiative in performing tasks.
 - SLO 11C.10.1.5: Demonstrate the ability to communicate with professionals such as co-workers, suppliers, and service professionals.
 - SLO 11C.10.1.6: Demonstrate the ability to communicate with supervisors/teachers, co-workers, and customers in an effective manner.
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GLO 10.2: Demonstrate an understanding of the **business operation** of a bakeshop.

- SLO 11C.10.2.1: Demonstrate knowledge of the business opportunities and challenges related to specialty bakeries.
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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 11C.11.1.1: Demonstrate knowledge of the evolution of cakes, fillings, icings, and decorations.
 - SLO 11C.11.1.2: Demonstrate knowledge of the technological progression of, and the emerging trends in cakes, fillings, icings, and decorations (e.g., theme cakes and specialty cakes).
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