



8374
MODERN AND CLASSIC
DESSERTS, AND PLATING
TECHNIQUES (12B)

40S/40E/40M

A Baking and Pastry Arts Course

8374: MODERN AND CLASSIC DESSERTS, AND PLATING TECHNIQUES (12B) 40S/40E/40M

Course Description

This course is intended for students who are intending to pursue a career in baking and pastry arts. The emphasis is on modern and classic desserts (including frozen desserts) and plating techniques.

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 12B.1.1.1: Demonstrate knowledge of proper handwashing practices.
 - SLO 12B.1.1.2: Demonstrate knowledge of correct dish and ware washing facilities and techniques, approved sanitizers, and proper utensil storage.
 - SLO 12B.1.1.3: Demonstrate the ability to adhere to the standards of dress, personal hygiene, and grooming for professional bakers.
 - SLO 12B.1.1.4: Demonstrate knowledge of proper personal hygiene practices.
 - SLO 12B.1.1.5: Demonstrate knowledge of types and uses of sanitizing agents such as chlorine-based and quaternary solutions.
 - SLO 12B.1.1.6: Demonstrate knowledge of sanitation specifications.
 - SLO 12B.1.1.7: Demonstrate knowledge of the importance of washing tools and equipment prior to sanitation.
 - SLO 12B.1.1.8: Demonstrate knowledge of the importance of following sanitizing product instructions.
 - SLO 12B.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 12B.1.2.1: Demonstrate safe food-handling practices.
 - SLO 12B.1.2.2: Demonstrate the ability to identify common food allergies and determine appropriate substitutions.
 - SLO 12B.1.2.3: Demonstrate knowledge of holding temperature for different products.
 - SLO 12B.1.2.4: Demonstrate knowledge of cooling procedures.
 - SLO 12B.1.2.5: Demonstrate knowledge of holding time.
 - SLO 12B.1.2.6: Demonstrate the ability to prepare product for holding.
 - SLO 12B.1.2.7: Demonstrate the steps to prevent cross-contamination, chemical contamination, physical contamination, and contamination by allergens.
 - SLO 12B.1.2.8: Demonstrate the ability to practise preventative measures to avoid food-borne illnesses.
 - SLO 12B.1.2.9: Demonstrate knowledge of basic food microbiology.
 - SLO 12B.1.2.10: Demonstrate knowledge of safe holding and long-term storage temperature.
 - SLO 12B.1.2.11: Demonstrate knowledge of sauce-holding requirements.
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GLO 1.3: Create and maintain a **safe work environment**.

- SLO 12B.1.3.1: Demonstrate the safe use and care of bakery utensils, machines, and equipment.
- SLO 12B.1.3.2: Demonstrate knowledge of the importance of emergency planning procedures.
- SLO 12B.1.3.3: Demonstrate knowledge of how the Workers Compensation Act relates to the profession of baker.
- SLO 12B.1.3.4: Demonstrate knowledge of proper fire extinguishing operations.
- SLO 12B.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 12B.1.3.6: Demonstrate knowledge of the Workplace Hazardous Materials Information System (WHMIS) and safety regulations.
- SLO 12B.1.3.7: Demonstrate the ability to access WHMIS information.
- SLO 12B.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 12B.1.3.9: Demonstrate the ability to inform customers of health risks.

- SLO 12B.1.3.10: Demonstrate the ability to identify and report potential hazards.
 - SLO 12B.1.3.11: Demonstrate the ability to identify and report problems related to rodents and other pests.
 - SLO 12B.1.3.12: Demonstrate knowledge of PPE such as goggles, rubber gloves, shoes, oven mitts, and pads.
 - SLO 12B.1.3.13: Demonstrate knowledge of safety equipment such as fire extinguishers, first aid kits, and eyewash stations.
 - SLO 12B.1.3.14: Demonstrate the ability to locate PPE and safety equipment.
 - SLO 12B.1.3.15: Demonstrate the ability to identify worn, defective, and expired PPE and safety equipment.
 - SLO 12B.1.3.16: Demonstrate the ability to adjust PPE for individual use.
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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 12B.2.1.1: Demonstrate the safe and appropriate operation and/or use of tools and equipment associated with the production of modern and classic desserts and plating techniques.
 - SLO 12B.2.1.2: Demonstrate the ability to select sauce container and conveyance method.
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GLO 2.2: Demonstrate the safe and appropriate cleaning, maintenance, and storage of baking equipment and utensils.

- SLO 12B.2.2.1: Demonstrate the safe and appropriate cleaning, maintenance, and storage of tools and equipment associated with the production of modern and classic desserts and plating techniques.
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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 12B.3.1.1: Demonstrate knowledge of alcohol, sugar, and fat content.

SLO 12B.3.1.2: Demonstrate the ability to select flavourings for bases.

SLO 12B.3.1.3: Demonstrate knowledge of ingredients and their functions.

SLO 12B.3.1.4: Demonstrate the ability to monitor temperature.

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

SLO 12B.3.2.1: Demonstrate an understanding of the recipes/formulations used in modern and classic desserts, and plating techniques.

SLO 12B.3.2.2: Demonstrate the ability to select formulations for syrup and custard bases.

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

SLO 12B.3.3.1: Demonstrate knowledge of the sequencing of components on a plate.

SLO 12B.3.3.2: Demonstrate the ability to select sauces according to flavour, colour, and thickness.

SLO 12B.3.3.3: Demonstrate knowledge of desired end product.

SLO 12B.3.3.4: Demonstrate knowledge of types of frozen desserts such as parfaits, frozen soufflés, and bombes.

SLO 12B.3.3.5: Demonstrate knowledge of frozen dessert components.

SLO 12B.3.3.6: Demonstrate knowledge of the effects of freezing on food product characteristics such as texture and flavour.

SLO 12B.3.3.7: Demonstrate knowledge of available convenience products.

SLO 12B.3.3.8: Demonstrate knowledge of frozen dessert components.

SLO 12B.3.3.9: Demonstrate knowledge of types of sauces such as coulis, crème fraîche, crème anglaise, and starch-based sauce.

SLO 12B.3.3.10: Demonstrate knowledge of the final use of sauces and garnishes.

SLO 12B.3.3.11: Demonstrate knowledge of different uses of sauces.

- SLO 12B.3.3.12: Demonstrate knowledge of the thickness and temperature of sauces.
- SLO 12B.3.3.13: Demonstrate knowledge of the interaction of flavours of sauces.
- SLO 12B.3.3.14: Demonstrate knowledge of the types of garnishes such as rolled fondants, marzipans, and croquants.
- SLO 12B.3.3.15: Demonstrate knowledge of the thickness and temperature of garnishes.
- SLO 12B.3.3.16: Demonstrate knowledge of the interaction of garnish flavours and garnished items.
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GLO 3.4: Demonstrate an understanding of **nutrition**.

- SLO 12B.3.4.1: Demonstrate the ability to identify the nutritional components of modern and classic desserts.
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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 12B.4.1.1: Demonstrate the appropriate receiving, handling, quality assurance, packaging, storage, and inventory control of modern and classic desserts.
- SLO 12B.4.1.2: Demonstrate the ability to safely store finished products.
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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 12B.5.1.1: Demonstrate the ability to organize and store mise en place.
- SLO 12B.5.1.2: Demonstrate knowledge of overrun.
- SLO 12B.5.1.3: Demonstrate the ability to combine ice cream with other ingredients.
- SLO 12B.5.1.4: Demonstrate the ability to prepare mise en place.
- SLO 12B.5.1.5: Demonstrate knowledge of mixing and cooking procedures.
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- SLO 12B.5.1.6: Demonstrate the ability to select and prepare ingredients.
 - SLO 12B.5.1.7: Demonstrate the ability to determine readiness of product.
 - SLO 12B.5.1.8: Demonstrate the ability to adjust thickness and colour of sauces.
 - SLO 12B.5.1.9: Demonstrate the ability to taste and flavour sauce.
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GLO 5.2: Demonstrate the appropriate **baking** of various products.

- SLO 12A.5.2.1: Demonstrate the ability to bake modern and classic desserts.
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GLO 5.3: Demonstrate the appropriate **assembly, finishing, and decorating** of baked products.

- SLO 12B.5.3.1: Demonstrate knowledge of cutting techniques.
 - SLO 12B.5.3.2: Demonstrate the ability to portion into desired shapes and sizes.
 - SLO 12B.5.3.3: Demonstrate the ability to combine components for finished products.
 - SLO 12B.5.3.4: Demonstrate the ability to use techniques such as piping, ladling, and drizzling of sauces.
 - SLO 12B.5.3.5: Demonstrate the ability to use techniques such as rolling, dusting, cutting, and piping in creating garnishes.
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GLO 5.4: Demonstrate the appropriate **presentation** of baked products.

- SLO 12B.5.4.1: Demonstrate the appropriate presentation of modern and classic desserts.
 - SLO 12B.5.4.2: Demonstrate the ability to select presentation media such as platters, stands, and plates.
 - SLO 12B.5.4.3: Demonstrate the ability to prepare presentation medium.
 - SLO 12B.5.4.4: Demonstrate the ability to unmould frozen desserts.
 - SLO 12B.5.4.5: Demonstrate knowledge of the presentation of sauces.
 - SLO 12B.5.4.6: Demonstrate knowledge of the final use of sauces.
 - SLO 12B.5.4.7: Demonstrate knowledge of the presentation of garnishes.
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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.

No applicable SLOs.

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.

No applicable SLOs.

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

SLO 12B.7.2.1: Demonstrate knowledge of portion control.

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

SLO 12B.7.3.1: Demonstrate knowledge of the appropriate viscosity of sauces, creams, and fillings.

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

SLO 12B.7.4.1: Demonstrate knowledge of plate balance such as height, focal point, textures, flavours, and number of components.

SLO 12B.7.4.2: Demonstrate the ability to express creativity in relation to garnishes.

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.

No applicable SLOs.

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

No applicable SLOs.

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

No applicable SLOs.

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 12B.9.1.1: Demonstrate knowledge of basic regulations regarding substitution of ingredients.

SLO 12B.9.1.2: Demonstrate knowledge of regulations related to weights and measures.

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

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

SLO 12B.10.1.1: Demonstrate employability skills (e.g., being prepared for work on time, setting up workstations, staying on task, accepting responsibility for one's actions, etc.).

SLO 12B.10.1.2: Demonstrate professional dress code.

SLO 12B.10.1.3: Demonstrate the skills required to work as a member of a team.

SLO 12B.10.1.4: Demonstrate initiative in performing and completing tasks.

SLO 12B.10.1.5: Demonstrate the ability to communicate with professionals such as co-workers, suppliers, and service professionals.

SLO 12B.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.

No applicable SLOs.

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 12B.11.1.1: Demonstrate knowledge of the evolution of modern and classic desserts.

SLO 12B.11.1.2: Demonstrate knowledge of the technological progression of, and the emerging trends in modern and classic desserts and plating techniques.
