

# BAKING AND PASTRY (BAKG)

## **BAKG 1101 Credits: 2**

### **Various Pies Total Hours: 50**

This course introduces students to the basic methods used for making various pies and tarts. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

## **BAKG 1102 Credits: 2**

### **Quick Breads Total Hours: 50**

This course introduces students to the basic methods used for making quick breads, a group of products which include muffins, scones, and biscuits. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening, aeration and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

## **BAKG 1103 Credits: 2**

### **Cookies & Squares Total Hours: 50**

This course introduces students to the basic methods used for making different types of cookies and squares. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

## **BAKG 1104 Credits: 2**

### **Puff Doughs Total Hours: 50**

This course introduces students to the basic methods used for making different types of puff doughs. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

## **BAKG 1105 Credits: 3.5**

### **Bread Doughs Total Hours: 87.5**

This course introduces students to the basic methods used for making different types of bread doughs. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

## **BAKG 1106 Credits: 2**

### **Sweet Yeast Goods Total Hours: 50**

This course introduces students to the basic methods used for making sweet yeast doughs and products. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

## **BAKG 1107 Credits: 2.5**

### **Laminated Yeast Doughs Total Hours: 62.5**

This course introduces students to the basic methods used for making laminated yeast doughs and products. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

## **BAKG 1108 Credits: 2**

### **French Pastries Total Hours: 50**

This course introduces students to the basic technical and artistic aspects used for creating French pastries, covering topics such as assembly techniques and contemporary design and finishing methods. Students apply theoretical concepts such as ingredient function, formula balancing and calculation, leavening, aeration, and gluten development to their practice. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

**BAKG 1109 Credits: 3****Cake Decorating Total Hours: 75**

This course introduces students to the basic technical and essential design principles, guidelines for cake assembly and basic decorative techniques. Topics include composition and the use of colors. Students apply theoretical concepts and design principles with proper assembly guidelines and suitable decorative techniques to build and finish various cakes. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

**BAKG 1110 Credits: 2****Cake Making Total Hours: 50**

This course introduces students to the basic technical and essential cake making principles of aeration and emulsification. This course allows the student to understand, apply and problem-solve these principles through the making of cakes, sponges, various pastry bases as well as icings, buttercreams, and glazes. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

**BAKG 1111 Credits: 1****Bakery Merchandising Total Hours: 25**

In this course, students are introduced to the basic principles of merchandising and customer relations through working in VCC's own retail bakeshop, Seiffert Market. Students learn to merchandise products appropriately and effectively and experience how a retail bakeshop operates. Students will also be researching industry merchandising and operation standards and methods. Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Group discussions are facilitated to reflect on processes, product outcomes, customer relations, and learning. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

**BAKG 1141 Credits: 4****English Intro to Baking Total Hours: 100**

This course includes an orientation to the program and introduces learners to vocabulary and pronunciation specific to the kitchen and baking classroom. It provides an introduction to the baking industry and to the language and communication skills required for teamwork and professionalism. Using an experiential learning approach with focus on role-rehearsals and coaching, this course will provide learners with the opportunity to work independently and in cooperative teams. Learners will practice communication strategies like: clarifying and confirming understanding in the baking classroom and kitchen, following instructions and troubleshooting and problem-solving issues in baking. Direct feedback from the teacher will be provided on clear speech and intelligibility. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking & Pastry Arts Pastry Program.

**BAKG 1142 Credits: 1****Basic Principles Total Hours: 25**

This course introduces learners to kitchen and food safety and sanitation as well as equipment. It provides an overview of the baking industry and an introduction to baking math, production planning and teamwork and professionalism. Basic principles such as the theoretical aspects of cause & effect in baking, ingredient functions and baking concepts are introduced. A conceptual framework for troubleshooting and problem-solving issues in baking is presented. This course is part of the full-time Baking and Pastry Arts – Artisan Baking, Baking and Pastry Arts - Artisan Baking Specialty & Baking and Pastry Arts - Pastry Program.

**BAKG 1143 Credits: 6****Basic Methodology Total Hours: 150**

This course introduces students to the basic methods used in baking. Methods include creaming, biscuit and muffin methods, pie-dough method and straight dough method. Students apply theoretical concepts such as fermentation, leavening, aeration and emulsification and gluten development to their practice. A variety of items are produced using these basic methods. Problem-solving is applied through the conceptual thinking framework. Students gain an understanding of the proofing process by making yeast doughs and the baking process through oven work. Products are made from mixes as well as from scratch. Knife skills are also practiced. Students calculate formulas and select and use ingredients, equipment and production methods according to production criteria and industry standards. Students will practice organizing their time to meet daily production requirements and to become proficient. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1144 Credits: 1****Budgeting and Cost Control Total Hours: 25**

This course allows students to learn various aspects of inventory management, food and production costing and waste management. Topics include an exploration of ingredient and equipment suppliers. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1145 Credits: 4****Retail Operations Total Hours: 100**

In this course, students are guided through a practicum in VCC's own retail bakeshop, Seiffert Market. Students learn to bake frozen and scratch products and how a retail bakeshop operates. Topics include merchandising and customer relations. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1150 Credits: 4****Quick Breads & Cookies Total Hours: 100**

This course provides students with an introduction to baker's math and the ingredients, processes, techniques, tools, and equipment used in the production of quick breads and cookies. A variety of techniques including quick bread and cookie mixing, makeup, baking, and finishing are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork. At the beginning of this course, students will receive an orientation to the campus and student services, and an orientation to the baking lab with an emphasis on safety.

**BAKG 1155 Credits: 4****Pies, Tarts, Puff Pastries Total Hours: 100**

This course provides students with an introduction to the ingredients, processes, techniques, tools, and equipment used in the production of pies, tarts, and puff pastries. A variety of techniques including pie and pastry dough mixing and handling, filling and makeup, baking, and finishing are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**BAKG 1160 Credits: 4****Basic Lean Yeast Doughs Total Hours: 100**

This course provides students with an introduction to the ingredients, processes, techniques, tools, and equipment used in the production of basic lean yeast doughs. A variety of techniques including lean dough mixing and handling, shaping, baking, frying, and finishing are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**BAKG 1165 Credits: 4****Basic Rich Yeast Doughs Total Hours: 100**

This course provides students with an introduction to the ingredients, processes, techniques, tools, and equipment used in the production of basic rich yeast doughs. A variety of techniques including rich dough mixing and handling, shaping, laminating, baking, and finishing are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1150, BAKG 1155, BAKG 1160

**BAKG 1170 Credits: 4****Basic Cakes & Pastries Total Hours: 100**

This course provides students with an introduction to the ingredients, processes, techniques, tools, and equipment used in the production of basic cakes and pastries. A variety of techniques including high fat cake mixing and baking, the preparation of basic icings and fillings, and basic cake assembly and decoration are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1150, BAKG 1155, BAKG 1160

**BAKG 1175 Credits: 4****Specialty Cakes & Pastries Total Hours: 100**

This course provides students with further study of the ingredients, processes, techniques, tools, and equipment used in the production of specialty cakes and pastries. It also introduces students to principles and practices of bakery management and merchandising. A variety of techniques including egg foam cake mixing and baking, the preparation of more advanced icings and fillings, cake assembly and decoration are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1150, BAKG 1155, BAKG 1160

**BAKG 1230 Credits: 3****Work Experience Total Hours: 100**

This course places the student in an established industry operation so that the practical applications of the skills acquired through the certificate are utilized. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**Pre-requisite(s):** For Artisan Baking Certificate: BAKG 1341, BAKG 1342, BAKG 1343, BAKG 1344; For Pastry Certificate: BAKG 1314, BAKG 1347, BAKG 1348, BAKG 1349, BAKG 1350

**BAKG 1241 Credits: 4****English Applied Baking Total Hours: 100**

This course includes a review of the communication skills and strategies which were developed in English - Intro to Baking and introduces learners to specific vocabulary for courses and concepts in the Applied Baking module. The course develops the descriptive vocabulary used to evaluate baking product outcomes. It also provides the opportunity to practice more complex language and communication skills required for teamwork and professionalism such as problem-solving and conflict resolution. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**Pre-requisite(s):** BAKG 1142, BAKG 1143, BAKG 1144, BAKG 1145

**BAKG 1242 Credits: 1****Professionalism & Organization Total Hours: 25**

This course focuses on how individuals function effectively in the food service industry, as well as techniques for planning efficient production. It uses experiential exercises to examine how individual attitudes and group dynamics affect teams in the classroom and the workplace. Topics include industry expectations, communication models, work ethic, individual values and attitudes and collaborative team-building. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1243 Credits: 3****Fermentation Total Hours: 75**

This course focuses on understanding and applying the concept of fermentation to the making of products using yeast. The student builds self-confidence in managing the fermentation of the products from mixing through to proofing and baking. Students also learn how to manage gluten development, how to portion doughs correctly and consistently and how to shape and mold products. Methods for making the products include Straight Dough, Modified Straight Dough and pre-ferments. Topics include the different varieties of wheat, milling and flour. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1244 Credits: 2****Lamination Total Hours: 50**

The principles of leavening, flakiness and tenderness are studied through the making of laminated doughs. In this course, students learn the process of laminating croissant, danish and puff doughs, as well as portioning and making up the products properly. Proofing, baking and finishing are also key components of this course. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1245 Credits: 2****Aeration & Emulsification Total Hours: 50**

Aeration and emulsification are two essential baking principles. This course allows the student to understand, apply and problem-solve these principles through the making of cakes, cookies, sponges, various pastry bases as well as icings, buttercreams, glazes and ganaches. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**Pre-requisite(s):** BAKG 1142, BAKG 1143, BAKG 1144, BAKG 1145, and BAKG 1241 (if in Combined Skills with ESL support program)

**BAKG 1246 Credits: 3****Design and Decoration Total Hours: 75**

This course presents essential design principles, guidelines for dessert assembly and basic decorative techniques. Topics include composition and the use of colors. Students apply the design principles with proper assembly guidelines and suitable decorative techniques to build and finish various cakes, pastries, slices and squares. In addition, students utilize knife skills by making fruit flans and tarts. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1247 Credits: 1****Frying Total Hours: 25**

Students learn how to apply fermentation, aeration and leavening principles to the making of yeast doughnuts, cake doughnuts and french crullers. Topics include the usage and care of frying fat and safety concerns of using deep-fat fryers. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**BAKG 1265 Credits: 4****Advanced Lean Yeast Doughs Total Hours: 100**

This course provides students with an introduction to the advanced study of ingredients, production processes, techniques, tools, and equipment used in the production of lean yeast doughs. A variety of techniques including preferments and high hydration doughs, dough handling, shaping, scoring, baking, and finishing are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1165, BAKG 1170, BAKG 1175

**BAKG 1266 Credits: 4****Sourdough Baking Total Hours: 100**

This course provides students with an introduction to the study of ingredients, production processes, techniques, tools, and equipment used in the production of sourdough breads. A variety of techniques including the development and maintenance of sourdough starters and levains, mixed fermentation, high hydration doughs, autolyse, dough mixing, handling, shaping, scoring, baking, and cooling are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1165, BAKG 1170, BAKG 1175

**BAKG 1267 Credits: 4****Advanced Rich Yeast Doughs Total Hours: 100**

This course provides students with an introduction to the advanced study of ingredients, processes, techniques, tools, and equipment used in the production of rich yeast doughs with an emphasis on non-laminated Viennoiserie. A variety of techniques including preferments, rich dough mixing and handling, shaping, baking, and finishing are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1165, BAKG 1170, BAKG 1175

**BAKG 1268 Credits: 3****Advanced Laminated Doughs Total Hours: 75**

This course provides students with an introduction to the advanced study of ingredients, processes, techniques, tools, and equipment used in the production of laminated doughs including laminated Viennoiserie and puff pastry. A variety of advanced techniques including preferments, lamination, makeup and shaping, retarding, baking, and finishing are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1265, BAKG 1266, BAKG 1267

**BAKG 1269 Credits: 1****Gluten Free Baking Total Hours: 25**

This course provides students with an introduction to the ingredients, processes, and techniques used in the production of gluten free bakery items. It focuses primarily on the development and application of gluten free mixes and the advanced study of gluten free flours, starches, and gums that provide the bulk and structure of gluten free products. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1265, BAKG 1266, BAKG 1267

**BAKG 1275 Credits: 4****Chocolate & Confectionery Total Hours: 100**

This course provides students with an introduction to the study of ingredients, processes, techniques, tools, and equipment used in the production of chocolates and confections. A variety of techniques including advanced mousses, custards, creams, textural contrast, moulds, glazes, and decorations are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1165, BAKG 1170, BAKG 1175

**BAKG 1276 Credits: 4****Advanced Cakes Total Hours: 100**

This course provides students with an introduction to the advanced study of ingredients, processes, techniques, tools, and equipment used in the production of entremets cakes. A variety of techniques including advanced mousses, custards, creams, textural contrast, moulds, glazes, and decorations are explored. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1165, BAKG 1170, BAKG 1175

**BAKG 1277 Credits: 4****Advanced Pastries & Desserts Total Hours: 100**

This course provides students with further study in the ingredients, processes, techniques, tools, and equipment used in the production of entremets and specialty desserts with an emphasis on individual pastries and plated desserts. This course builds on the techniques introduced in Advanced Cakes with additional focus on the production techniques and design of small pastries, decorations, frozen desserts, and dessert service. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1165, BAKG 1170, BAKG 1175

**BAKG 1278 Credits: 2****Advanced Decoration Total Hours: 50**

This course provides students with further study in the ingredients, processes, techniques, tools, and equipment used in the production of wedding cakes, gum paste flowers, marzipan figures, and flooded cookies. This course builds on the previous cake and pastry courses with additional focus on the design process, client communication, production costing, and marketing. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1275, BAKG 1276, BAKG 1277

**BAKG 1279 Credits: 2****Selected Topics in Pastry Arts Total Hours: 50**

This course provides students with specialized study in two advanced topics in the pastry arts and the corresponding ingredients, processes, techniques, tools, and equipment. It explores current trends in pastry arts with a focus on foundational principles. Topics are determined based on instructor expertise and may include two of: chocolate showpieces, confectionery, sugar art, molecular gastronomy, vegan & gluten free desserts, advanced frozen desserts, gum paste & pastillage. Emphasis is placed on methods of preparation and the quality of the finished products as well as critical thinking, time management, communication, and teamwork.

**Pre-requisite(s):** BAKG 1275, BAKG 1276, BAKG 1277

**BAKG 1314 Credits: 2****Plated Desserts Total Hours: 50**

This course introduces learners to the art and technique of plating and presenting desserts, which is an integral part of restaurant and dining menus. Topics include styles of plating desserts, combination of flavors, texture and taste, as well as the incorporation of seasonal ingredients. Baked desserts such as classic crême brulee and frozen desserts such as ice-cream are also covered in this course. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

**BAKG 1341 Credits: 6****Artisan Breads Total Hours: 150**

This course focuses on the broad world of artisan bread making. Topics include the use of wild yeast, flavor building using long fermentation times, hearth-baking, variety grains and flours and variety shaping and molding. A variety of pre-ferments such as sourdough starters, biga and poolish are used extensively. This course is part of the full-time Baking and Pastry Arts – Artisan Baking Program.

**BAKG 1342 Credits: 3****Artisan pastries Total Hours: 75**

This course expands on basic quick breads such as muffins and biscuits, cookies and croissants and danishes by introducing flavor variety and shape assortment. Students gain further practice in practical skills such as mixing, portioning, shaping, cutting, proofing, baking and finishing. This course is part of the full-time Baking and Pastry Arts – Artisan Baking Program.

**BAKG 1343 Credits: 1****Gluten Free Baking Total Hours: 25**

A variety of gluten-free ingredients are introduced in this course. Students learn how to make gluten-free products using items such as rice flour and xanthan gum. Gluten-free substitutes to traditional baking are also explored. This course is part of the full-time Baking and Pastry Arts – Artisan Baking Program.

**BAKG 1344 Credits: 2****Savoury Baking & Flatbreads Total Hours: 50**

In this course, students apply baking principles to savoury baking and flatbreads. Savoury items such as sandwiches, pies, rolls, and pockets will be covered, along with crackers and flatbreads such as pita bread, naan, pizza, focaccia, tortillas, and lavash. This course is part of the full-time Baking and Pastry Arts – Artisan Baking Program.

**BAKG 1345 Credits: 4****Catering & Special Orders Total Hours: 100**

This course connects students to all the skills and knowledge that have been learnt throughout the program. Students apply the skills and knowledge to manage and produce customer orders. Orders can range from products that were learnt in the Introduction to Baking, Applied Baking or Artisan Baking Specialty modules. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**Pre-requisite(s):** For Artisan Baking Certificate: BAKG 1341, BAKG 1342, BAKG 1343, BAKG 1344; For Pastry Certificate: BAKG 1314, BAKG 1347, BAKG 1348, BAKG 1349, BAKG 1350

**BAKG 1346 Credits: 1****Capstone Project Total Hours: 30**

This project course allows students to propose and pursue a topic of interest related to the baking & pastry arts field. Students are encouraged to be creative and challenge themselves to research and deepen their knowledge of the chosen topic. Included in this project course is an ePortfolio which contains various artifacts such as images of their products, collection of learning experiences and resume. The project culminates in an online presentation to fellow learners. This course is part of the full-time Baking and Pastry Arts – Artisan Baking & Baking and Pastry Arts - Pastry Program.

**Pre-requisite(s):** For Artisan Baking Certificate: BAKG 1341, BAKG 1342, BAKG 1343, BAKG 1344, For Pastry Certificate: BAKG 1314, BAKG 1347, BAKG 1348, BAKG 1349, BAKG 1350

**BAKG 1347 Credits: 2****Chocolate & Confections Total Hours: 50**

This course introduces learners to the theoretical, practical and artistic aspects of chocolate and confection making. Topics include couverture tempering techniques and mould and filling preparation. Students apply these and other techniques to the creation of a variety of truffles and hand-dipped and moulded chocolates. Building on sugar cooking skills, students will also create aerated confections, fruit jellies and caramels. Contemporary issues surrounding the origins and production of chocolate will also be explored. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

**BAKG 1348 Credits: 3****Dessert Cakes Total Hours: 75**

Building on basic cake design and assembly knowledge, this course allows learners to create more complex dessert cakes containing varied fillings and layers. Topics include visual appeal, textural contrast and taste. Studies of how base recipes work, together with opportunities to adapt and design new recipes, allow students the chance to deepen their knowledge of how ingredients function and interact as well as how proper techniques need to be applied. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

**BAKG 1349 Credits: 3****Small Desserts & Pastries Total Hours: 75**

This course focuses on the technical and artistic aspects of creating small desserts and pastries, covering topics such as assembly techniques and contemporary design and finishing issues. Students create a variety of small desserts and pastries suitable for individuals, buffet tables and parties, using repetition in solidifying their technical skills. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

**BAKG 1350 Credits: 2****Wedding Cakes & Marzipan Total Hours: 50**

In this course, the broad world of wedding cakes is explored. Students learn the fundamentals of wedding cake styles, design, assembly and finishing. Technical skills include fine piping, flower-making and handling of rolled fondant. Topics also include the creation of marzipan figurines and air-brushing. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

**Pre-requisite(s):** BAKG 1242, BAKG 1243, BAKG 1244, BAKG 1245, BAKG 1246, BAKG 1247

**BAKG 1365 Credits: 1****Artisan Baking Capstone Project Total Hours: 25**

This course provides students with an opportunity to apply the principles of bakery management to the development of a basic business proposal. Students work in small groups to research and apply key considerations and requirements of opening a short-term baking business at a farmers' market. Emphasis is placed on research, critical thinking, communication, and teamwork.

**Pre-requisite(s):** BAKG 1265, BAKG 1266, BAKG 1267

**BAKG 1366 Credits: 3****Artisan Baking Work Experience Total Hours: 93**

This course provides students with the opportunity to apply the skills and knowledge acquired throughout the certificate to a professional artisan baking setting under the supervision of a professional baker.

**Pre-requisite(s):** BAKG 1265, BAKG 1266, BAKG 1267

**BAKG 1375 Credits: 1****Pastry Arts Capstone Project Total Hours: 25**

This course provides students with an opportunity to apply the principles of bakery management to the development of a basic business proposal. Students work in small groups to research and apply key considerations and requirements of opening an online cake & pastry business. Emphasis is placed on research, critical thinking, communication, and teamwork.

**Pre-requisite(s):** BAKG 1275, BAKG 1276, BAKG 1277

**BAKG 1376 Credits: 3****Pastry Arts Work Experience Total Hours: 93**

This course provides students with the opportunity to apply the skills and knowledge acquired throughout the certificate to a professional pastry arts setting under the supervision of a professional baker.

**Pre-requisite(s):** BAKG 1275, BAKG 1276, BAKG 1277