



Westside Secondary School

Orangeville, Ontario, Canada



519-938-9355

Grade 11 Baking

www.ugdsb.on.ca/westside

Course: TFJ3C2 Grade 11 Baking	Teacher(s): Mrs. Leclair	Program Leader: Mr. Wardle
Phone Extension: 278	Email: nleclair@ugdsb.on.ca	

Course Description: This course enables students to develop or expand knowledge and skills related to the fundamentals of baking. Students will be given the opportunity to practice proper measurement and baking techniques, as well as bakeshop practices. Students will be encouraged to ask questions, as well as explain, demonstrate and apply their newly acquired baking skills.

- Big Ideas** (overall learning outcomes for the course):
- Creativity, imagination and participation are vital components in the baking process
 - Excellent work habits will help promote safe food, handling, sanitation and kitchen safety
 - Respect and teamwork in the kitchen and classroom promotes a positive learning environment

Achievement Categories: Student learning is assessed and evaluated with respect to the following four categories of knowledge and skills.	Knowledge and Understanding: 20%	Thinking: 20%
	Communication: 20%	Application: 40%

Assessment and Evaluation:
Formative assessments are used to improve student learning by providing varied opportunities to demonstrate an understanding of course expectations in preparation for summative evaluations. Summative evaluations test groups of key expectations. Failure to complete a summative evaluation may result in the expectations of the course not being met and the credit not being granted.

Late Policy:
Students are expected to complete all assigned work and submit it by the teacher's established due date. Every attempt will be made to encourage students to complete all assigned work on time so their grade represents their actual achievement. For late and missed summative assessments, please see the *Westside Students' Contract for Missing Evidence of Learning*.

More details about Westside's Assessment and Evaluation Policy is available at:
<http://www.ugdsb.ca/westside/wp-content/uploads/sites/74/2016/12/Westside-Assessment.pdf>

Units of Study	Term Work (70%) Summative Evaluations
Safety and Sanitary Practices	Food Handler's Certification Kitchen Safety Video Lab Assessments
Bakeshop Essentials	Measuring Accurately Practical Assignment Lab Assessments
Cookies & Bars	Cookies and Bar Practical Assignment
Muffins & Quick Breads	Quiz Assessment Pour and Drop Batter Practical
Yeast Breads	Roll Shaping Assignment
Pastries & Pies	Mini Apple Pie Assignment
Cake Decorating	Piping Skills Practical Evaluation
	Final Summative (30%)
	Baking Exam 15% Cupcake Portfolio 15%

This course has an enhancement fee of \$60 to help cover the cost of food consumed by the students. All course enhancement fees are expected to be paid by the end of the second week of the course. Payment options are available through ugdsb.schoolcashonline.com (please see attached flyer). If course fees are not paid, many extra options in courses will not be available to students."