



Westside Secondary School

Orangeville, Ontario, Canada



519-938-9355

Grade 12 Baking

www.ugdsb.on.ca/westside

Course: TFJ4C2	Teacher(s): Mrs. Leclair	Program Leader: Mr. Wardle
Phone Extension: 278	Email: nicole.leclair@ugdsb.on.ca	

Course Description: This course focuses on quantity baking and pastry production. Students develop skills as they experience the preparation and presentation of bakery products. Students will also have the opportunity to develop attitudes required by baking professionals, as well as practice customer service.

- Big Ideas** (overall learning outcomes for the course):
- apply their knowledge of food and equipment handling to create a safe environment for themselves and others around them
 - gain an understanding of scientific and aesthetic principles of commercial baking
 - observe and practice a wide variety bakery/pastry methods
 - demonstrate and practice the ability to work in a team 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%
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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>

	Term Work (70%)
Unit of Study	Summative Evaluations
Safety, Sanitation and Equipment	Food Handlers Certification Equipment Safety Videos Lab Assessments
Principles of Baking	Weight Scale Identification Quiz Recipe by Weight Practical Assessment Lab Assessments
Baking & Pastry Units <ul style="list-style-type: none"> → Cookies & Bars (Part 2) → Quick breads (Part 2) → Yeast Dough (Part 2) → Pie and Pastry (Part 2) → Candy Making → Frozen Desserts → Cake & Cupcake 	Lab Assessment Muffin Assessment Bread Assessment Pie Making Assessment Lab Assessment Frozen/Plated Dessert Assessment Cupcake Assessment

Decorating → Food Service	DIY Decor Assessment Breakfast Club
	Final Summative (30%)
	Baking Exam (10%) Cake Portfolio (10%) Cake Lab (10%)

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."