



Westside Secondary School

Orangeville, Ontario, Canada



519-938-9355

Course Outline

www.ugdsb.on.ca/westside

Course: TFJ3C2 Grade 11 Baking

Teacher(s): Mrs. Leclair

Program Leader: Jim Wardle

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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

- Prepare students to explore careers as baking and pastry professionals through building a foundation of principles and skills, and then using specific applications and recipes.
- Demonstrate an understanding of the importance of weighing and measuring, as well as proper tool use in the baking process.
- Students will be able to prepare a wide array of baked goods, pastries, and confections. As well as explore baking recipe planning and preparation, altering & preparing recipes to address other allergies/dietary restrictions.

Overall Expectations:

A1. demonstrate an understanding of hospitality and tourism as represented by the various sectors of the tourism industry;

A2. demonstrate an understanding of health and wellness issues and concerns as they relate to the tourism industry;

A3. demonstrate an understanding of fundamental culinary knowledge;

A4. demonstrate an understanding of tools, equipment, and facilities used in the various sectors of the tourism industry.

B1. prepare and present food products in a variety of ways, following accepted industry procedures;

B2. demonstrate the ability to follow the best practices of administration and management as they relate to the tourism industry;

B3. design effective marketing initiatives to promote an event or activity;

B4. apply appropriate management principles and practices to plan and execute an event or activity.

C1. demonstrate an understanding of factors that affect the relationship between the tourism industry and the environment;

C2. demonstrate an understanding of factors that affect the relationship between the tourism industry and society

D1. demonstrate an understanding of and compliance with health and safety standards in the various sectors of the tourism industry;

D2. demonstrate an understanding of the importance of customer service;

D3. identify career opportunities in the tourism industry and the individual personality traits and skills important for success in these careers.

Achievement Categories: Student learning is assessed and evaluated with respect to the following four categories of knowledge and skills.

Knowledge and Understanding: 25% **Thinking:** 25%

Communication: 25%

Application: 25%

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 Westsides' Student 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 Safety Passport
Bakeshop Essentials	Measuring Accurately Lab Assessments
Cookies & Bars	Cookies Craze Assignment
Muffins & Quick Breads	Create Your Own Quick Bread Assessment
Yeast Bread	Roll Shaping Assignment
Pies and Pastries	Mini Apple Pie Assignment
Cake Decorating	Piping Skills Practical Evaluation
Customer Service	Breakfast Club/Catering
	Final Summative (30%)
	Theory Exam 10% Lab Assessment 10% Catering Website 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 and payment options are available. Payment is to be made through ugdsb.schoolcashonline.com. If course enhancement fees are not paid, many extra options in courses will not be available to students.**