

MODULE FOD2040: CAKE & PASTRY

Level: Intermediate

Theme: Preparation and Presentation

Prerequisite: FOD1010 Food Basics

Module Description: Students expand their knowledge and skills in the production of a variety of cakes and pastries.

Module Parameters: Personal or commercial food preparation facility.

Curriculum and Assessment Standards

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> identify the role of cakes and pastries in Canadian cuisine, considering nutrition, cultural and social traditions describe the function of ingredients in the production of cakes and pastries prepare and evaluate cakes and pastries, demonstrating conventional techniques 	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> concept test consisting of questions on: <ul style="list-style-type: none"> – nutritive and social value – function of ingredients – mixing methods – quality standards. <p><i>Assessment Tool</i> Food for Today <i>Testing Program (Teacher Resource Binder or Testmaker)</i> Professional Cooking <i>Instructor's Manual</i> Food Production Principles <i>Instructor's Guide</i></p> <p><i>Standard</i> Correctly answer a minimum of 50% of questions</p> <ul style="list-style-type: none"> practical lab experiences in which the student will produce a minimum of five of the following products, each of which meets or exceeds the standard indicated: <ul style="list-style-type: none"> – shortened cake using the two-stage method – foam cake – short crust pastry product – choux paste product – puff pastry product – filling, frosting or icing – decorated cake. <p><i>Assessment Tool</i> <i>Lab Assessment: Intermediate Level, FODLAB–2</i> <i>Product Standard Scorecard: Cake, FOD2040–1</i> <i>Product Standard Scorecard: Pastry, FOD2040–2</i></p> <p><i>Standard</i> Achieve a minimum performance rating of 2 in applicable areas of assessment</p>	<p>20</p> <p>60</p>

MODULE FOD2040: CAKE & PASTRY (continued)

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> • describe the personal or career relevance of the competencies developed within the module • demonstrate basic competencies. 	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> • analysis: For at least one of the products prepared, the student will complete an analysis of the product. <p><i>Assessment Tool</i> <i>Product Analysis, FODPAN</i></p> <p><i>Standard</i> <i>All sections have been completed accurately</i></p> <ul style="list-style-type: none"> • module reflection in which the student will complete one of the following: <ul style="list-style-type: none"> – <i>Reflection Log: Intermediate Level, FODREF–2</i> – <i>Field Trip Assessment, FODFTA</i> – <i>Article or Audio-visual Review, FODAVR</i> – <i>Career Research: Intermediate Level, FODCAR–2.</i> <p><i>Standard</i> <i>All sections have been completed accurately</i></p> <ul style="list-style-type: none"> • observations of individual effort and interpersonal interaction during the learning process. <p><i>Assessment Tool</i> <i>Basic Competencies Reference Guide and any assessment tools noted above</i></p>	<p>10</p> <p>10</p> <p>Integrated throughout</p>

Concept	Specific Learner Expectations	Notes
<p>Nutrition/ Multicultural Aspects of Food</p>	<p><i>The student will:</i></p> <ul style="list-style-type: none"> • discuss the nutritive value of cakes and pastries, considering: <ul style="list-style-type: none"> – sugar and fat content – energy value – variances in nutritional value of cakes and pastries • discuss the role of cakes and pastries for social occasions and/or with cultural traditions. 	<p>Angel food cake versus shorted cakes.</p>

MODULE FOD2040: CAKE & PASTRY (continued)

Concept	Specific Learner Expectations	Notes
Nature of Food	<p><i>The student will:</i></p> <ul style="list-style-type: none"> • identify the role of key ingredients in the preparation of: <ul style="list-style-type: none"> – shortened cakes – foam cakes – short crust pastry – choux paste – puff pastry • compare methods of mixing cakes including: <ul style="list-style-type: none"> – creaming method – two-stage (high-ratio) method – foam cakes • describe methods used in the production of: <ul style="list-style-type: none"> – short crust pastry – choux paste – puff pastry. 	
Preparation	<ul style="list-style-type: none"> • demonstrate baking skills including: <ul style="list-style-type: none"> – accuracy in scaling/measurement techniques – correct mixing procedures – correct pan preparation – baking and determining doneness – altering and varying basic recipes – compensating for failures and defects • demonstrate skills and techniques in the production of a cross-section of cakes using a variety of methods including: <ul style="list-style-type: none"> – two-stage method – foam cakes • prepare a variety of fillings, frostings and icings • demonstrate appropriate skills, tools and techniques in the assembly and artistic decoration of a cake • demonstrate skills and techniques in the production of: <ul style="list-style-type: none"> – a variety of short crust pastry products – choux paste 	<p>Angel food, sponge, chiffon cakes.</p> <p>Pies and tarts, sweet and savory items with varied ethnic origins. Cream puffs, eclairs.</p>

MODULE FOD2040: CAKE & PASTRY (continued)

Concept	Specific Learner Expectations	Notes
Preparation (continued)	<p><i>The student will:</i></p> <ul style="list-style-type: none"> – puff pastry. 	Sweet and savory items, with various ethnic origins.
Safety, Sanitation and Equipment	<ul style="list-style-type: none"> • demonstrate safe hygienic work habits and the correct use of tools and equipment • identify and demonstrate safety concerns, both food and equipment, significant to Cake & Pastry. 	Commercial: Large mixer, portion scale, oven.
Management	<ul style="list-style-type: none"> • describe cake and pastry products according to identified quality standards. 	
Career Exploration/ Portfolio	<ul style="list-style-type: none"> • describe career options where skills developed in Cake & Pastry are particularly important. 	<p>What coping skills, attitudes, knowledge have developed?</p> <p>How does this relate to the student's beliefs, interests and values?</p> <p>What competencies have been developed (technical skills, knowledge, attitudes).</p> <p>How are these important now?</p> <p>How will they be important in the future?</p>