

## MODULE FOD3030: CREATIVE BAKING

**Level:** Advanced

**Theme:** Preparation and Presentation

**Prerequisite:** FOD1010 Food Basics

**Module Description:** Students learn about specialty cakes and pastry products, by selecting and creating various specialty cakes, pastries, desserts and a major baked project, such as a gingerbread house or a wedding cake.

**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"> <li>prepare a variety of specialty cakes, pastries and yeast products that emphasize refinement of baking knowledge and skills</li> <li>prepare various specialty desserts, representative of the world's great cuisines</li> <li>demonstrate creativity and flair in the presentation of specialty baking</li> </ul>	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> <li><b>practical lab experiences</b> in which the student will prepare a minimum of four specialty baked products, each of which meets criteria for quality products, including: <ul style="list-style-type: none"> <li>one specialty cake</li> <li>one specialty pastry item</li> <li>one advanced yeast product</li> <li>one specialty dessert.</li> </ul> </li> </ul> <p><i>Assessment Tool</i>  <i>Lab Assessment: Advanced Level, FODLAB-3</i>  <i>Product Standard Scorecard: Creative Baking, FOD3030-1</i></p> <p><i>Standard</i>  <i>Achieve a minimum performance rating of 3 in applicable areas of assessment</i></p>	40
	<ul style="list-style-type: none"> <li><b>analysis</b> of the cost of production of one specialty baked item, including labour and materials costs and a <b>comparison</b> to the cost of a similar purchased product.</li> </ul> <p><i>Assessment Tool</i>  <i>Product Comparison, FODCOM</i></p> <p><i>Standard</i>  <i>All sections have been completed accurately</i></p>	10

**MODULE FOD3030: CREATIVE BAKING** (continued)

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> <li>• prepare a major project that demonstrates advanced baking skills and creativity in presentation</li> <li>• describe the personal or career relevance of the competencies developed within the module, and identify labour market dynamics that may be significant for career choices</li> <li>• demonstrate basic competencies.</li> </ul>	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> <li>• <b>practical lab experience</b> in which the student will design, produce and evaluate a major project that demonstrates advanced baking skills and creativity in presentation.</li> </ul> <p><i>Assessment Tool</i>  <i>Lab Assessment: Advanced Level, FODLAB–3</i>  <i>Product Standard Scorecard: Creative Baking, FOD3030–1</i></p> <p><i>Standard</i>  <i>Achieve a minimum performance rating of 3 in applicable areas of assessment</i></p> <ul style="list-style-type: none"> <li>• <b>module reflection</b> in which the student will complete one of the following: <ul style="list-style-type: none"> <li>– <i>Career Research: Advanced Level, FODCAR–3</i></li> <li>– <i>Job Shadow Assessment, FODJS</i></li> <li>– <i>Career Profile Guide, FODCPG</i></li> <li>– <i>Evaluation of Oral Presentation or Demonstration, FODPRES.</i></li> </ul> </li> </ul> <p><i>Standard</i>  <i>All sections have been completed accurately</i></p> <ul style="list-style-type: none"> <li>• <b>observations</b> of individual effort and interpersonal interaction during the learning process.</li> </ul> <p><i>Assessment Tool</i>  <i>Basic Competencies Reference Guide and any assessment tools noted above</i></p>	<p>40</p> <p>10</p> <p>Integrated throughout</p>

Concept	Specific Learner Expectations	Notes
<p>Preparation and Presentation</p>	<p><i>The student should:</i></p> <ul style="list-style-type: none"> <li>• prepare and evaluate: <ul style="list-style-type: none"> <li>– a variety of specialty desserts from the world’s classic cuisine</li> <li>– a variety of specialty pastries, cakes, tortes and petite four.</li> </ul> </li> </ul>	<p>Advanced choux products such as croquembouche, gateau St. Honore; tortes such as sacher torte, dobos tortes; specialties for seasonal celebrations, such as buche de Noel.</p>

**MODULE FOD3030: CREATIVE BAKING** (continued)

Concept	Specific Learner Expectations	Notes
Preparation and Presentation (continued)	<p><i>The student should:</i></p> <ul style="list-style-type: none"> <li>• design and create one or more major projects that combine artistry and imagination and build on the foundation of the student’s techniques and skills</li> </ul>	<p>Project should reflect student’s interests and motivations, available resources and expertise.</p> <p>Project may reflect ethnic or multicultural theme.</p> <p>Project suggestions: wedding cake, gingerbread house, or marzipan work.</p>
Safety, Sanitation and Equipment	<ul style="list-style-type: none"> <li>• demonstrate safe hygienic work habits and the correct use of tools and equipment</li> <li>• identify and resolve safety concerns, both food and equipment, significant to Creative Baking.</li> </ul>	
Management	<ul style="list-style-type: none"> <li>• calculate the cost of production of at least one specialty baked item.</li> </ul>	<p>Draw on expertise available in and outside of the school.</p> <p>Consider labour, materials, tools, equipment. Compare cost to a similar purchased item.</p>
Career Exploration/ Portfolio	<ul style="list-style-type: none"> <li>• describe career options where skills developed in Creative Baking are particularly important</li> <li>• describe various occupational and entrepreneurial roles related to this module.</li> </ul>	

