

MODULE FOD3040: ADVANCED YEAST PRODUCTS

Level: Advanced

Theme: Preparation and Presentation

Prerequisite: FOD1010 Food Basics

Module Description: Students further their skills in the handling of yeast doughs through the preparation of braided breads, fancy dinner rolls, doughnuts, croissants and danishes. Consistency in product quality is emphasized.

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"> explain and apply the knowledge and skills necessary to the production of a variety of advanced yeast products 	<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"> types of yeast and their uses production stages and appropriate handling techniques shaping and preparation techniques standards troubleshooting solutions. <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>	10
<ul style="list-style-type: none"> identify multicultural influences on yeast products 	<ul style="list-style-type: none"> research project: Report on typical yeast products within an international cuisine including discussion of ingredients, stages in production and preparation techniques and cultural role of the product. <p><i>Assessment Tool</i> Research: <i>Advanced Yeast Products, FOD3040-1</i></p> <p><i>Standard</i> Achieve a minimum performance rating of 3 in applicable areas of assessment</p>	10

MODULE FOD3040: ADVANCED YEAST PRODUCTS (continued)

Concept	Specific Learner Expectations	Notes
Nature of Food	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • demonstrate an understanding of principles of preparation of advanced yeast products, including: <ul style="list-style-type: none"> – types of yeast and their uses – ingredients – correct handling of yeasts and doughs – fermentation and proofing – shaping and preparation techniques for yeast products – standards for yeast products. 	<p>Analyze photos from texts, cookbooks to determine techniques and procedures used.</p>
Multiculturalism	<ul style="list-style-type: none"> • describe yeast products representative of a variety of the world's cuisine. 	
Preparation and Presentation	<ul style="list-style-type: none"> • prepare and evaluate a variety of advanced yeast products: <ul style="list-style-type: none"> – advanced sweet doughs – complex breads and rolls – one whole grain, multigrain or specialty grain bread or roll – rolled in doughs – deep-fried yeast products • describe the importance of and develop consistency in the production of high quality yeast products through practice • demonstrate skills and techniques in the production of a cross-section of yeast products that reflect multicultural awareness. 	<p>Braids and/or rings. Brioche, clover leaf, fans, parkerhouse rolls, etc.</p> <p>Danish/croissant. Doughnuts.</p>
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 resolve safety concerns, both food and equipment, significant to Advanced Yeast Products. 	<p>Commercial: proofer, bun divider, oven, bread slicer.</p>

MODULE FOD3040: ADVANCED YEAST PRODUCTS (continued)

Concept	Specific Learner Expectations	Notes
Career Exploration/ Portfolio	<i>The student should:</i> <ul style="list-style-type: none">• describe career options where skills developed in Advanced Yeast Products are particularly important• describe various occupational and entrepreneurial roles related to this module.	Compile a portfolio of photos of projects created.