



GRADE 11

Pastry Arts and Baking 11

SD36 Surrey

Pastry Arts and Baking 11 is an introductory course that focuses on developing skills and techniques in baking. This course will be valuable for any student who wants to learn and develop introductory and foundational skills in baking and pastry, and who may be interested in taking Pastry Arts and Baking 12 in the future. The foundational skills learned in this course are transferable to Grade 12 Pastry Arts and Baking and other senior foods course.

Credits: 4

Approval Date: Jun 2019

Hours: 120

Trax Code: YHEC

GOALS AND RATIONALE

Pastry Arts and Baking 11 is designed for learners who have an interest in the foundations of baking, and who are also considering other senior Home Ec courses. The aim of this course is to broaden and challenge student skill set through the use of challenging recipes and a wider variety of equipment and ingredients to create a desired product. The emphasis in Pastry Arts and Baking 11 will be on baking theory, practical knowledge and skills building, prep skill, time management and production.

BIG IDEAS

Products can be designed for life cycle Personal design interests require the evaluation and refinements of skills. Tools and technologies can be adapted for specific purposes.

ADDITIONAL INFORMATION

Pastry Arts and Baking 11 is linked to the core competencies of communicating and thinking. As students experiment, questioning and discussing the basics of pastry and baking techniques, they will re-connect to prior knowledge learned in previous Foods Studies courses. At the same time, students will begin to challenge themselves by thinking and discussing innovative personal creativity & design ideas derived from the teacher, computer software, internet programs & professional cooking resources