



**GRADE 12**

# Pastry Arts and Baking 12

**SD36 Surrey**

Pastry Arts and Baking is a course that focuses on more advanced skills and techniques in baking. This course will be valuable for any student considering a career as a pastry chef, employment in a bakery, restaurant, catering service, or opening up a business of their own. The skills learned in this course are transferable from the classroom to the competitive service industry.

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**Credits:** 4

**Approval Date:** Jan 2018

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**Hours:** 120

**Trax Code:** YHEC

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## GOALS AND RATIONALE

Pastry Arts and Baking 12 is designed for learners who have an interest in baking and are considering a career in the baking and pastry arts industry. Using creative and critical thinking, learners work collaboratively and individually to develop products at industry standards. This course provides learning opportunities that allow students to discover their interests and creativity through practical and purposeful ways.

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## 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

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## ADDITIONAL INFORMATION

Recommended Instructional Components: The teacher will design instructional strategies that:

- acknowledge the social nature of learning;
- embed formative assessment practices such as learning intentions, criteria, questions, descriptive feedback, self and peer-assessment;
- provide opportunities for students to share learning and reflect;
- utilize technologies and other tools in purposeful ways