



GRADE 12

Pastry Arts and Baking 12

SD36 Surrey

Pastry Arts and Baking 12 is a course that focuses on more advanced skills and techniques in baking. This course will be valuable for any student considering or even opening a business of their own. The skills learned in this course are transferable from the classroom to the competitive service industry.

Credits: 4

Approval Date: Jun 2019

Hours: 120

Trax Code: YHEC

GOALS AND RATIONALE

Pastry Arts and Baking 12 is designed for learners who want to continue building and challenging their skills in baking, and who are considering a career in the baking and pastry arts industry. Goals are to: Broaden skill sets thru use of elaborate recipes and a wider variety of equipment & ingredients Encourage further exploration and development of design abilities Reinforce knowledge, confidence & abilities that transfer to the workplace Use computer software design programs and Apps

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

The emphasis in Pastry Arts and Baking 12 will be on complex and challenging baking theory, practical knowledge and skills building, preparation skill, time management and production of baked and decorated goods. The design and presentation process is of the utmost importance and learners will be encouraged to step outside their comfort zone to use their creative and artistic skills in designing and creating baking masterpieces. Self-reflection, discussion, questioning and re-designing are ongoing and encouraged throughout the course.