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Baking and Pastry Arts Management

2013

FANS 01304-Baking and Pastry Arts Management CVS Application

Fanshawe College

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**ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPLICATION FOR PROGRAM VALIDATION**

This proposal will be sent to MTCU for Approval for Funding Yes No

1. College: Fanshawe College London Ontario
2. College contact person responsible for this proposal: Name: Roland Hofner Title: Professor, Coordinator Culinary Programs Advanced Level School of Tourism & Hospitality Telephone: 519 – 452 4430 ext. 2976 Electronic mail: rhofner@fanshawec.ca
3. Proposed Program Title: Baking & Pastry Arts Management
4. Proposed Credential: (please indicate below) Local Board Approved Certificate <input type="checkbox"/> Ontario College Certificate <input type="checkbox"/> Ontario College Diploma X Ontario College Advanced Diploma <input type="checkbox"/> Ontario College Graduate Certificate <input type="checkbox"/>
5. Proposed Program Outcomes: Please complete and attach the two Program Maps (Appendix A - Form 1 and Form 2)
6. Proposed Program Description: Please complete and attach the Program Description Form (Appendix B)
7. Proposed Program Curriculum: Please complete and attach the Program Curriculum Form (Appendix C)
8. Proposed Program Certification/Accreditation: Please complete and attach the Regulatory Status Form (Appendix D)
9. Date of Submission: November 8, 2013
10. Date of CVS Response: November 14, 2013
11. Validation Decision: <input checked="" type="checkbox"/> Proposal Validated (APS Number: FANS 01304) Signed on behalf of CVS: <i>André Diez de Aux</i>

Send the completed form and required appendices to: klassen@ocqas.org. For detailed information on how to complete the Application for Program Validation, please refer to the Application Instructions document. For any additional information contact: The Ontario College Quality Assurance Service, 20 Bay Street, Suite 1600, Toronto, ON M5J 2N8; or by telephone at (647) 258-7682.



**ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX A - PROGRAM MAPS
(Vocational Program Outcomes & Essential Employability Skills Outcomes)**

Vocational Program Learning Outcomes:

Form 1 (attached) is provided to assist you in mapping your proposed program vocational learning outcomes against existing vocational outcomes found in either Provincial Program Standards or in Provincial Program Descriptions. When completing this form, please be sure to include the MTCU code (where applicable) for the program category being referenced.

Where there is a relevant Provincial Program Standard, the approved Vocational Learning Outcomes must appear in the first column, followed by your proposed program vocational learning outcomes.

Where there are no Provincial Program Standards, the first column will contain program outcomes from the Provincial Program Description. Again, your proposed program vocational learning outcomes will be added in the middle column.

NOTE: Both these types of documents can be obtained from staff at the CVS or at the Colleges Unit, MTCU. Electronic copies of the Program Descriptions can be found at <http://caat.edu.gov.on.ca/HTMLpages/Programs> while electronic copies of the Provincial Program Standards can be found at <http://www.edu.gov.on.ca/eng/general/progstan/index>

If there are no such programs in the province, this information will be provided in the left column. The proposed vocational program outcomes must be written in the middle column.

The last column will contain a list of the relevant curriculum proposed in your program to address the outcome in a manner that ensures the graduate will have reliably demonstrated the required skill or ability. Course numbers or course codes, corresponding to those provided in your list of courses (Appendix C), are sufficient in this column.

Essential Employability Skills Outcomes:

A mapping of the Essential Employability Skills (EES) will be done on Form 2 (attached).

The instructions / requirements for this map are the same as for the Vocational Program Map. The first three columns contain the approved skill categories, the defining skills, and the EES learning outcomes. The last column will contain the proposed curriculum (as listed in Appendix C) that will ensure the meeting of these outcomes.



**ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
 CREDENTIALS VALIDATION SERVICE
 APPENDIX A - PROGRAM MAPS
 Form 1 - Vocational Program Outcomes**

PROVINCIAL PROGRAM STANDARD VOCATIONAL LEARNING OUTCOMES / PROVINCIAL PROGRAM DESCRIPTION OUTCOMES MTCU codes: 53104 = Baking and Pastry Arts Management	PROPOSED PROGRAM VOCATIONAL LEARNING OUTCOMES	COURSE TITLE / COURSE CODE (From Appendix C)
1. Research and design a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.	1. Research and design a variety of bakery, pastry and confectionary related products that meet the needs of food-service environments.	FDMG – 1064 Purchasing & Menu planning NUTR - 1018 Nutrition - Introduction BAKE – XXXX Advanced Bake Theory BAKE – XXXX Bread & Yeast Products BAKE – 1007 Patisserie Practical 1 BAKE – XXXX Pastry and Desserts
2. Produce and present a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.	2. Produce and present a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.	BAKE – XXXX Bread & Yeast Products BAKE – 1007 Patisserie Practical 1 BAKE – 3004 Patisserie Practical 2 BAKE – XXXX Pastry and Desserts BAKE – XXXX Cake Craft BAKE – XXXX Sales and Merchandising
3. Apply fundamental nutritional principles, including recipe modifications to all aspects of baking production, with an awareness of potential allergens and dietary requirements.	3. Apply fundamental nutritional principles, including recipe modifications to all aspects of baking production, with an awareness of potential allergens and dietary requirements.	FDMG – 1064 Purchasing & Menu planning NUTR - 1018 Nutrition - Introduction BAKE – XXXX Advanced Bake Theory BAKE – XXXX Bread & Yeast Products BAKE – 1007 Patisserie Practical 1 BAKE – XXXX Pastry and Desserts
4. Apply effective kitchen management skills in order to responsibly use resources in a baking and pastry	4. Apply effective kitchen management skills in order to responsibly use resources in a baking	MGMT – 3012 Management Techniques HOTL- 3004 Food Beverage & Labour Cost Control



operation.	and pastry operation.	
5. Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation,	5. Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation.	FDMG – 5003 Facility Design HOTL- 3004 Food Beverage & Labour Cost Control BAKE – 3004 Pâtissier Practical 2 BAKE - XXXX Sales & Merchandising
6. Identify human resource management practices as they relate to the hospitality industry.	6. Identify human resource management practices as they relate to the hospitality industry.	MGMT – 3012 Management Techniques FDMG - 5003 Facility Design HOTL- 3004 Food Beverage & Labour Cost Control
7. Develop on-going personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.	7. Develop on-going personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.	MGMT – 3012 Management Techniques
	8. Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.	NUTR - 1018 Nutrition - Introduction SANI – 1002 Sanitation & Safety FDMG – 1002 Basic Food Preparation 1 BAKE – 1001 Basic Bake Practical 1 FDMG – 3011 Garde Manger Practical BAKE – 1004 Bake Practical 2 BAKE – 1007 Pâtissier Practical 1

Add additional rows as required to complete the mapping exercise.



ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX A - PROGRAM MAPS

Form 2 - Essential Employability Skills Outcomes

SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
COMMUNICATION	<ul style="list-style-type: none">• Reading• Writing• Speaking• Listening• Presenting• Visual Literacy	➤ communicate clearly, concisely, and correctly in the written, spoken, and visual form that fulfils the purpose and meets the needs of the audience	WRIT – 1042 Reason & Writing for THS COMM-3041 Professional Communications for THS HOSP – 1004 Culinary Professions
		➤ respond to written, spoken, or visual messages in a manner that ensures effective communication	WRIT – 1042 Reason & Writing for THS COMM-3041 Professional Communications for THS



SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
NUMERACY	<ul style="list-style-type: none"> • Understanding and applying mathematical concepts and reasoning • Analysing and using numerical data • Conceptualizing 	<ul style="list-style-type: none"> ➤ execute mathematical operations accurately 	FDMG – 1064 Purchasing & Menu Planning HOTL-3004 Food Beverage & Labour Cost Control BAKE – XXXX Advanced Bake Theory MGMT – 3012 Management Techniques ACCT – 1007 Basic Accounting
CRITICAL THINKING & PROBLEM SOLVING	<ul style="list-style-type: none"> • Analysing • Synthesizing • Evaluating • Decision-making • Creative and innovative thinking 	<ul style="list-style-type: none"> ➤ apply a systematic approach to solve problems 	FDMG - 1002 Basic Food Preparation 1 FDMG – 1003 Basic Food Preparation 2 BAKE – 1001 Basic Bake Practical 1 BAKE – 1004 Bake Practical 2 BAKE – XXXX Bread & Yeast Products BAKE – 1007 Patisserie Practical 1 BAKE – 3004 Patisserie Practical 2 MGMT – 3012 Management Techniques FDMG – 5003 Facility Design
		<ul style="list-style-type: none"> ➤ use a variety of thinking skills to anticipate and solve problems 	MGMT – 3012 Management Techniques
INFORMATION MANAGEMENT	<ul style="list-style-type: none"> • Gathering and managing information • Selecting and using appropriate tools and technology for a task or a project • Computer literacy • Internet skills 	<ul style="list-style-type: none"> ➤ locate, select, organize, and document information using appropriate technology and information systems 	MGMT – 3012 Management Techniques FDMG – 5003 Facility Design
		<ul style="list-style-type: none"> ➤ analyse, evaluate, and apply relevant information from a variety of sources 	MGMT – 3012 Management Techniques FDMG – 5003 Facility Design



SKILL CATEGORIES	DEFINING SKILLS Skill areas to be demonstrated by the graduates	ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES The graduate has reliably demonstrated the ability to:	COURSE TITLE / COURSE CODE (From Appendix C)
INTER-PERSONAL	<ul style="list-style-type: none"> • Team work • Relationship management • Conflict resolution • Leadership • Networking 	➤ show respect for the diverse opinions, values, belief systems, and contributions of others	MGMT – 3012 Management Techniques
		➤ interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals	MGMT – 3012 Management Techniques BAKE - XXXX Sales & Merchandising
PERSONAL	<ul style="list-style-type: none"> • Managing self • Managing change and being flexible and adaptable • Engaging in reflective practices • Demonstrating personal responsibility 	➤ manage the use of time and other resources to complete projects	FDMG – 1030 Skills Development
		➤ take responsibility for one's own actions, decisions, and consequences	MGMT – 3012 Management Techniques FDMG – 1030 Skills Development



**ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX B - PROGRAM DESCRIPTION**

Baking & Pastry Arts Management is a two year diploma program built upon the college's existing Culinary Skills - Chef Training platform. This one-of-a-kind program prepares the student for a career in baking and pastry arts by combining the fundamentals of culinary cooking with baking skills. Students will develop skills to operate a successful business through the study of key theories in small business planning, management, marketing and sales.

Culinary trends indicate that today's customers are educated consumers that are seeking locally produced foods or "in house" created products. Graduates from this program will be able to seek employment opportunities as a member of a culinary team in restaurants, hotels, corporations, cruise lines, catering companies, bakeries and pastry shops. The hospitality industry is experiencing rapid growth and requires qualified workers who exhibit characteristics learned in a *Baking & Pastry Arts Management* program.

All graduates of the Baking and Pastry Arts Management Program (MTCU 53104) must have achieved the nine vocational learning outcomes listed in the Chef Training Certificate (MTCU 43107) standard and the eight vocational learning outcomes listed for the diploma level (MTCU 53104) program. In addition graduates of this diploma program will achieve the Essential Employability Skills (EES) learning outcomes and meet the general education requirement.

VOCATIONAL PROGRAM LEARNING OUTCOMES:

The graduate has reliably demonstrated the ability to:

1. Research and design a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.
2. Produce and present a variety of bakery, pastry and confectionary related products that meet the needs of a range of food service environments.
3. Apply fundamental nutritional principles, including recipe modifications to all aspects of baking production, with an awareness of potential allergens and dietary requirements.
4. Apply effective kitchen management skills in order to responsibly use resources in a baking and pastry operation.
5. Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation.
6. Identify human resource management practices as they relate to the hospitality industry.
7. Develop on-going personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.
8. Contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants.

ADMISSION REQUIREMENTS

OSSD with courses from the College (C), University (U),
University/College (M), or Open (O) stream WITH:

- Any Grade 12 English (C) or (U)

- Mathematics* ONE OF:

- Any Grade 12 Mathematics (C) or (U)

- Any Grade 11 Mathematics (C), (U), or (M)

(Note: a minimum final grade of 60 required for any Grade 11 Mathematics course)

OR

Academic and Career Entrance Certificate (ACE)



OR

Ontario High School Equivalency Certificate (GED) AND:

- Mathematics* ONE OF:

- Any Grade 12 Mathematics (C) or (U)

- Any Grade 11 Mathematics (C), (U), or (M)

(Note: a minimum final grade of 60 required for any Grade 11 Mathematics course)

OR

Mature Applicant with standing in the required courses and grade stated above

Note: *Applicants who lack the required Mathematics may still gain eligibility for admission by completing appropriate prior upgrading.

English Language Requirements

Applicants whose first language is not English will be required to demonstrate proficiency in English by one of the following methods:

- A Grade 12 College Stream or University Stream English credit from an Ontario Secondary School, or equivalent, depending on the program's Admission Requirements
- Test of English as a Foreign Language (TOEFL) test with a minimum score of 550 for the paper-based test (PBT), 213 for the computer-based test (CBT), and 79 for the Internet-based test (iBT), with test results within the last two years
- International English Language Testing System (IELTS) test with an overall score of 6.0 with no score less than 5.5 in any of the four bands, with test results within the last two years
- Canadian Academic English Language (CAEL) test with an overall score of 60 with no score less than 50 in any of the four bands, with test results within the last two years
- An English Language Evaluation (ELE) at Fanshawe College with a minimum score of 70% in all sections of the test, with test results within the last two years



ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX C - PROGRAM CURRICULUM

Semester	Course Code*	Course Title (and brief course description)
Level 1	FDMG - 1002	Basic Food Preparation 1 The student will be instructed on all the fundamental cooking methods, terms and basic presentation of foods. It is an opportunity to learn the basic cuts and preparation techniques in a proper and professional manner. The student will have ample opportunity to practise knife handling and familiarize themselves with basic kitchen equipment.
Level 1	FDMG - 1029	Food Theory 1 Students will explore a wide variety of topics such as the Kitchen Brigade system, Heat Transfer, Food Service Equipment, Stocks, Soups and Sauces. This course will also introduce students to the roots of Classical French cuisine, terminology and theories.
Level 1	WRIT - 1042	Reason & Writing for Tourism & Hospitality Students This course will introduce tourism and hospitality students to essential principles of reading, writing, and reasoning at the postsecondary level. Students will identify, summarize, analyze, and evaluate multiple short readings and write persuasive response essays to develop their vocabulary, comprehension, grammar, and critical thinking. This course will also introduce students to selected issues and terms in tourism and hospitality.
Level 1	SANI – 1002	Sanitation & Safety This course is designed to introduce the students to the basic knowledge of food borne disease and their modes of transmission. Personal hygiene and preventive measures to control food borne illness are explained. The roles of the public Health Department will be covered along with the local Building Codes and the Provincial Fire and Safety Regulations. Focus will be given to the proper sanitizing procedures of equipment, utensils and the proper scheduling in general maintenance and HACCP (Hazard Analysis Critical Control Point).
Level 1	FDMG – 1030	Skills Development This course is designed to enhance the fundamental knife and practical skills student will be learning in their practical labs. Each student will perform various assignments and tasks that are common place in a professional kitchen.
Level 1	BAKE – 1001	Basic Bake Practical 1 This course will provide the student with an understanding of all practical



Semester	Course Code*	Course Title (and brief course description)
		basic preparation methods and general terminology related to the pastry department. The student will prepare basic muffins, pastry and pies, cookie dough, genoise, custards, cheese cake, pudding, meringue and yeast bread.
Level 1	BAKE - 1002	Bake Theory This course is a study of basic techniques needed for a foundation in the baking/pastry industry. Emphasis will be placed on the staples used in the bake/pastry kitchen, weights and measures, terminology and the production of primary baked goods.
Level 1	NUTR - 1018	Nutrition – Introduction This course will introduce the basics of healthy eating. Students will learn how to better meet the needs of health and time-conscious consumers in the hospitality industry by understanding the importance of nutritionally balanced diets and proper menu planning. Topics such as nutritional recommendations for Canadians, dietary fat and fibre, nutrition labelling, food allergies and other special dietary needs, will be explored through self-assessment activities, lectures, audiovisual presentations, internet applications and interactive discussions which highlight the value of healthy and pleasurable eating.
Level 1	FDMG - 1003	Basic Food Preparation 2 This is an advanced course to FDMG-1002 (Basic Food Preparation I). This course takes the fundamentals learned from the previous course and enables the student to demonstrate their abilities and to apply them to cooking complete meals. There will be a focus on cooking Proteins, sauces and a wide variety of vegetable and starch garnishes. Upon conclusion of this course, students will be proficient in the skills required to enter into their externship/apprenticeship placement.
Level 1	FDMG - 1017	Meat Theory In this course, students will be instructed on the theory of a wide variety of meat products including Beef, Veal, Lamb, Pork, variety meats, Poultry, Game Birds, Fish and Seafood. There will be an emphasis on Primals of the various animals, quality points in meats and the ability to match cuts and grades of products to suit cooking methods. Proper storage and aging requirements will also be covered.
Level 1	FDMG - 1064	Purchasing & Menu Planning This course will introduce students to basic purchasing concepts and systems. Different styles of service and menu models will be offered to the student. The student will work collaboratively to develop and present a variety of food service menus utilizing seasonal produce. The student will be required to develop menus that involve special dietary concerns and restrictions



Semester	Course Code*	Course Title (and brief course description)
Level 1	FDMG - 3023	Food Theory 2 Throughout the course the student will explore the science of cooking, investigating the effect heat and various cooking methods have on food. Emphasis will be placed on recognizing quality points of food products and the utilization of products to ensure a top quality item for consumption. This course examines basic commodities used in professional kitchens; categorization and common uses will be discussed in regards to preparation technique.
Level 1	GEN ED - XXX	General Education “elective”
Level 1	FDMG - 3011	Garde Manger Practical This is a second level food preparation course that will teach the student all aspects of working within the cold kitchen. There will be a focus on cold food presentation and garnishing techniques. This course will enable the student to work hands-on in the raw preparation of meats, seafood's and vegetables. Presentations of cold buffet are another important element of this course. The student will have an opportunity to create simple buffets and gain an understanding and appreciation of this form of food service.
Level 1	HOSP - 1004	Culinary Professions This course will define the necessary tools and skills required to implement a successful career strategy. Through a variety of guest speakers, students will be exposed to the varied environments of the Hospitality workplace. Other topics discussed will include industry associations and people who have made an impact on the culinary industry.
Level 1	COMM - 3041	Professional Communication for Tourism & Hospitality This course develops students' professional communication skills (both oral and written) for the hospitality and tourism industry. Students produce a variety of documents appropriate for their workplaces, including e-mails, letters and reports. Tone, format, organization, and word choice are critical factors in these documents. Students incorporate research, critical thinking, summarizing, documenting and oral presentations. They also address various communication challenges in a diverse workplace. A computer lab is used for writing assignments in a simulated work environment.
Level 1	BAKE - 1004	Bake Practical 2 The student will continue to develop their knowledge and build on the basic skills learned in the first semester, (BAKE1001). Progressing to: yeast dough, various cakes, tarts, gateaux, buttercreams, hot desserts, mousses, custards, cheesecakes and basic cake decorating.



Semester	Course Code*	Course Title (and brief course description)
Level 1	GEN ED - XXX	General Education “elective”
Second	Year	Baking and Pastry Arts Management
Level 2	BAKE - XXXX	Advanced Bake Theory This course explores the advanced techniques required for a foundation in the baking and pastry industry. It will provide the students with the enhanced study of techniques, an understanding of formulas, and recipe conversions. The student will develop the theoretical knowledge of baker's per cent and fraction conversions. Elements will be explored for cake mixing techniques, pastry production, dietary requirements and the function of protein in flour. The fermentation process will be defined and the factors that govern it.
Level 2	ACCT - 1007	Basic Accounting This course is an introduction to accounting theory, utilizing an accounting software program. Students will learn to manage sales, accounts receivable, accounts payable, payroll, discounts and returns.
Level 2	BAKE - XXXX	Sales and Merchandising This course exposes students to the growing field of culinary marketing with a focus on both theory and practice. It explores selling techniques of chocolate, pastries and bakery products. This course also identifies planning, marketing, promoting and evaluation of special events within this specific industry.



Semester	Course Code*	Course Title (and brief course description)
		<p>Students will study various aspects of identifying consumers, including client wants versus needs, building customer relationships through a practical approach to enhance sales and customer service, and shaping the customer's perception of an organization and its products/services at all levels. Students will learn and practice how to interact with various customer situations that are typical in business today.</p> <p>This course also identifies the application of colour, design and visual merchandising techniques to attractively display and package products to enhance sales productivity</p>
Level 2	HOTL - 3004	Food Beverage & Labour Cost Control <p>This course is designed to introduce the student to the techniques used in the control of food, beverage and labour costs. The student will be able to calculate all costs and be able to discuss the causes of variances between forecasted figures and actual results. They will have an appreciation for control systems and their implementations within the hospitality industry.</p>
Level 2	BAKE – XXXX	Bread and Yeast Products <p>Bread is one of the most basic of foods staples. In this course the student will gain a working knowledge for the production of fermented dough's like, lean and rich yeast dough's, as well as sourdough. The student will gain the working knowledge to properly produce, shape and create a variety of rustic breads, international and seasonal popular products.</p>
Level 2	BAKE – XXXX	Pastry and Desserts <p>In this class the student will refine the skills required to produce cakes, individual pastries and desserts. The focus lies on the creation of balanced compositions for sweet pastries from all over the world. This course also identifies the preparation of contemporary and modern style plated desserts.</p>
Level 2	BAKE – XXXX	Cake Craft <p>The art of crafting cakes is centuries old. In this course the student will be introduced to the production of classics such as the Sacher Torte, Opera cake, Dobosh and other master creations from around the world. This class emphasis on detail and precision for assembly and décor of cakes.</p>
Level 2	BAKE 1007	Patissier Practical 1 <p>This course focusses on advanced techniques and production of breakfast pastries, chocolates and pralines, petit fours, cookies, various creams, frozen desserts, marzipan work, the production of artistically designed quality cakes and seasonal baking.</p>



Semester	Course Code*	Course Title (and brief course description)
Level 2	BAKE – 1008	Patissier Bake Theory The Patissier is involved in the creation of high end pastries dessert and showpieces. In this class the student will gain the knowledge of cake masking and colour coordination, decorating styles for pastries, desserts and cakes. This course will prepare the student to coordinate shapes, size, colours and the design of cakes and pastries. It explains the basic elements on building cakes and artistic showpieces. It also covers the boiling stages of sugar and revisits the tempering of chocolate.
Level 2	MGMT – 3012	Management Techniques First level supervisors and managers are essential to the on-going success of any hospitality operation. This course will provide the foundation for the learning process of today's supervisors and managers. The students will discover how to deal with numerous demands placed upon them as supervisors, and learn methods of achieving results through proactive people skills.
Level 2	BAKE – 3004	Patissier Practical 2 In this advanced course the student will study the more intricate aspects of baking and the patisserie. The student will have the opportunity to design and create cakes, wedding cakes, and artistic showpieces produced with chocolate, boiled sugar, Isomalt, gum paste and pastillage.
Level 2	FDMG - 5003	Facility Design This course provides a study of various kitchens, bake labs and pastry shops equipment and the maintenance requirements of each, in order to operate effectively. The student will also develop an appreciation for layout, design, and the process of building a bakery or pastry kitchen.
Level 2	GEN ED - XXX	General Education “elective”
Level 2	FDMG - XXXX	Externship The Externship course is a learning method which formally integrates academic study with 175 hours of placement experience (practical hands on training) in an approved industry organization. Students will have the opportunity to explore their newly learned skill sets within a mutually agreed upon culinary establishment. The Externship placement provides an opportunity for the student to experience aspects of their chosen field to meet the demands of future employment.



**ONTARIO COLLEGES OF APPLIED ARTS AND TECHNOLOGY
CREDENTIALS VALIDATION SERVICE
APPENDIX D – REGULATORY STATUS FORM
MANDATORY REGULATORY REQUIREMENTS**

Where licensing or certification is **required by legislation** for entry to practice in the profession or trade, the Ministry of Training, Colleges and Universities requires that colleges ensure that their programs will meet the requirements of the regulatory body in order to be approved for funding.

- There is a legislative requirement that program graduates must be certified or licensed by a regulatory authority to practice or work in the occupation.

Name of regulatory authority _____

- (A*)** The program has been accredited or approved by the regulatory authority or its identified third party?

OR

- (B*)** The college is working toward accreditation with the regulatory authority.

Status of application and expected date of achievement _____

- (C*)** If the regulatory authority does not accredit educational programs directly or by an identified third party, has it formally acknowledged (e.g. in its published or legislated registration requirements) that the program graduates will be eligible to write any required certifying or registration exam or that the program is otherwise recognized for the purposes of certifying or registering a graduate?

***Please submit an acknowledgement and/or evidence from the regulatory authority to support (a) or (b) or (c) above.**



VOLUNTARY REQUIREMENTS

Colleges may choose to have a program accredited or recognized by a voluntary membership organization or association. Graduate eligibility for association recognition or adherence to standards imposed by the body is **not a requirement** for program funding approval by the Ministry of Training, Colleges and Universities.

Recognition of the program by a voluntary professional body:

Is being sought: Name of professional body: _____

The college is working toward recognition.

Status of application and expected date of achievement: _____

Recognition has been received.

Type of recognition (e.g. accreditation, graduates eligible to write membership exams, etc.): _____

★ **Please submit an acknowledgement and/or evidence from the voluntary association that recognition has been received.**

X Recognition is not being sought (*please note there may be titling implications for programs that are not compliant in an area where other existing programs are*).