

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Baking and Pastry Arts Management

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2015

### BPM1 Curriculum Modification for 2015-16

Fanshawe College

Follow this and additional works at: [https://first.fanshawec.ca/cae\\_tourismhospitalityculinary\\_bakingpastrygmt\\_documentation](https://first.fanshawec.ca/cae_tourismhospitalityculinary_bakingpastrygmt_documentation)

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**APPENDIX F - Program of Instruction**

**Prog #                      Baking And Pastry Arts Management**  
**Plan #                      Plan Name:**  
**FOR STUDENTS ADMITTED IN 2015-16(Reg. Term)**

<b>Year 1</b>					
<b>Crs. No.</b>	<b>Course Name</b>	<b>Credits</b>	<b>Elective</b>	<b>Hours</b>	<b>Material Fee</b>
FDMG 1002	Basic Food Preparation 1	3.5		75	\$850.00 expense covers 1 year courses
FDMG 1029	Food Theory 1	2		30	
WRIT 1042	Reason & Writing for Touri.& Hospi.	3		45	
SANI 1002	Sanitation & Safety	1		15	
FDMG 1030	Skills Development	0.5		15	
BAKE 1001	Basic Bake Practical 1	3.5		75	
BAKE 1002	Bake Theory	1		15	
NUTR 1018	Nutrition - Introduction	2		30	
GEN ED XXXX	General Education Elective	3	Gen Ed	45	
FDMG 1003	Basic Food Preparation 2	3.5		75	
FDMG 1017	Meat Theory	2		30	
FDMG 1064	Purchasing & Menu Planning	2		30	
FDMG 3023	Food Theory 2	2		30	
FDMG 1039	Dining for Professional Success	3	Gen Ed	45	
FDMG 3011	Garde Manger Practical	3.5		75	
HOSP 1004	Culinary Professions	2		30	
COMM 3041	Professional Communication	3		45	
<b>Total Credits:</b>		<b>40.5</b>		<b>705</b>	

<b>Year 2</b>						
<b>Crs. No.</b>	<b>Course Name</b>	<b>Credits</b>	<b>Elective</b>	<b>Hours</b>	<b>Material Fee</b>	
BAKE 1009	Advanced Bake Theory	3		45	\$250.00 expenses	
ACCT 1007	Basic Accounting	3		45		
HOTL 3004	Food Beverage & Labour Cost Cont.	3		45		
MGMT 3012	Management Techniques	2		30		
BAKE 1011	Bread & Yeast Products	2		60		
BAKE 3005	Pastry and Desserts	2		60		
BAKE 1010	Cake Craft	2		60		
BAKE 5005	Patissier Practical 1	5.5		165		
BAKE 5004	Patissier Bake Theory	2		30		
MRCH 5001	Sales Merchandising	2		30		
BAKE 5006	Chocolate & Sugar Artistry	2.5		72		
FDMG 5003	Facility Design	2		30		
BEVR 1005	Beers, Spirits History and Culture	3	Gen Ed	45		
<b>Total Credits:</b>		<b>34</b>		<b>717</b>		

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**FOR STUDENTS ADMITTED IN 2015-16(Reg. Term)**

<b>Crs. No.</b>	<b>Course Name</b>	<b>Credits</b>	<b>Elective</b>	<b>Hours</b>	<b>Material Fee</b>
FLDP 3021	Externship	4.8		175	
	Total Credits:	<b>4.8</b>		<b>175</b>	
	Entire new program	<b>79.3</b>		<b>1597</b>	
<b>Total</b>		<b>Credits</b>		<b>Hours</b>	
<b>CHF1</b>	Chef Training 1 year	<b>40.5</b>		<b>705</b>	
<b>BAKE&amp; PASTR</b>	Baking & Pastry Arts 2nd year	<b>38.8</b>		<b>892</b>	