

# Henry Street High School

## TFB 3E Introduction to Baking COURSE OUTLINE

<b>COURSE DESCRIPTION</b>	<i>This is a two credit course in baking which is on the pathway for students to earn a Specialist High Skills Major Red Seal. If you love to bake, like creativity and think you might be interested in a career in the food service industry then this course is for you. Practical hands on work in the areas of food preparation, equipment use and creative plate presentation of food products. An opportunity to earn CPR First Aid and CPR, Wilton Cake Decorating Level One, and Safe Food Handler Certificates.</i>
<b>UNITS OF STUDY</b>	<b>UNIT 1</b> – Food Safety and Certifications <b>UNIT 2</b> – Culinary Skills <b>UNIT 3</b> – Nutrition and Food Theory <b>UNIT 4</b> – Education, Training, and Career Opportunities
<b>ASSESSMENT AND EVALUATION</b>	<ul style="list-style-type: none"> <li>❖ Certifications 10%</li> <li>❖ Kitchen Culinary Duties 25%</li> <li>❖ Term Work 35%</li> <li>❖ Practical Exam 20%</li> <li>❖ Written Exam 10%</li> </ul>
<b>OTHER INFORMATION</b>	<ul style="list-style-type: none"> <li>❖ Prerequisite: HFN 20 is recommended</li> <li>❖ Course Fee: \$50.00</li> <li>❖ Attire: All students MUST wear proper culinary attire (apron/coat, and hat provided)</li> </ul>