

TRAINING OUTLINE

Course name:	Professional Module
Level:	Advanced
Prerequisite(s):	Yes (Participated in Basic Baking skills or over 2 years of on-job experience)

Course Description

This course is designed to upgrade skills for experienced craft bakers and students who have attended “Basic Baking skills” from BAKE project. Bakers will learn the basics of new baking techniques and trending cakes adapted to Vietnamese market. Bakers will learn in a well-equipped and modern training center. This course includes classroom instruction and practical work in a training center.

Learning Outcomes:

Upon successful completion of this course, bakers will have reliably demonstrated the ability to:

1. Understand the science and applications of each new cake recipe
2. Interpret recipes, make any changes to utilize given baking recipe and follow appropriate work sequences;
3. Describe the function and application for a variety of new baking ingredients
4. Exhibit professionalism and participate effectively as a team member, accepting responsibility for tasks and functions contributing to group performance.

Course Content:

1. Yeast & fermentation:
 - a. Understanding of yeast
 - b. Different types of yeast and their application
2. European breads:
 - a. Country bread
 - b. Ciabatta bread

3. Asian breads:
 - a. Taiwanese dough
 - b. Salted bread
4. Frozen dough techniques:
 - a. Part bake
 - b. Frozen products.
5. Sourdough techniques:
 - a. Understanding the Sourdough
 - b. Application of Sourdough
6. Pizza dough techniques:
 - a. Understanding the science of pizza dough
 - b. Different application of pizza dough
7. Laminated dough techniques:
 - a. Croissants
 - b. Viennese pastry
8. Softness/freshness:
 - a. Understanding the importance of softness and freshness
 - b. Different application of softness.

Evaluation

Tests/examinations must be written/submitted at the time specified. Requests for adjustments to that schedule must be made before the tests/exam date to the faculty member. Failure to do so will result in a mark of "0". The passing grade for all courses is 50%. Evaluation is comprised of:

- 80% practical skills
- 20% quizzes

Prior Learning Assessment

The course is eligible for Prior Learning Assessment. If you feel you have acquired equivalent skills and knowledge through life and work experience, you can request an assessment.