

Course Description and Outline

Course Title	Baking Cakes and Pastries – All Levels		
Level of Course	All Levels	Course Code	C5078
Duration in Weeks	5		
Brief Description of Course What will the course cover?	<p>This course is for learners new to baking or not new but lacking confidence in this area. Students will learn how to make a variety of cakes, pastries and tarts that are simple to prepare, delicious to eat and can easily be made at home.</p> <p>You will also learn technical terms associated with this type of baking, as you will have to read recipes and other hand outs written in English and discuss them with the tutor and other learners. You will use digital scales to measure quantities of ingredients and to adjust the quantities accordingly, based on the requirements of the recipe and the number of people you will be preparing it for. Everyone will be treated equally and every opinion counts. You will be encouraged to discuss ingredients and recipes from your country or cultural background similar to the ones used in your classes.</p>		
Entry Requirements	No experience required		
Main Learning Outcomes for all Learners (Maximum of 5) By the end of the course you will be able to:			
1	Demonstrate an understanding of basic food hygiene and food safety in the kitchen. Prepare a Lemon Curd and Raspberry Roulade using fat free pastry;		
2	Prepare a Bakewell tart;		
3	Prepare Victoria Sponge cake;		
4	Prepare Profiteroles and Blueberry Streusel cake;		
5	Prepare Danish pastries savoury or sweet.		
Equipment Required What will I need to bring to class?	Tutor to provide list of ingredients to bring to class closer to the date. You will need to bring to class a plastic container with a lid to take your cakes and pastries home in.		
What courses can I go on to?	Tutor to provide information on other courses available such as French Patisserie.		

What examination or assessment will there be and what will it involve?

None - tutor will keep learners apprised of their progress through continual assessment.

How will I know I am making progress?

Tutor will keep learners apprised of their progressed through continual assessment.

Is there anything else I need to know?

You will have to buy most of the ingredients as and when required by the tutor.
Also, you will need to bring to class a small plastic container with a lid, to take your cakes home in.

What if I want extra support? Contact the Learner Support & Advice Team

We want to support all our learners to achieve their goals. If you want help to decide what to do next or if there are any circumstances which you think may prevent you from studying (such as financial problems, lack of basic skills, disability or a learning difficulty) we may be able to help. For these and any other queries call the Learner Support and Advice Team ring back service on 020 7364 5665 or visit the team at the Shadwell Centre to book an appointment.

This is a brief description of the course content and is not definitive or exhaustive. The course content may be subject to change without notice however the details above are intended to give a picture of the types of activities which may be included on the course.

Course outlines provide a general summary of the contents and material to be covered during lessons. They are subject to change at the discretion of teachers to meet the needs of learners and should not be regarded as prescriptive lists of activities to be covered.