

Course Description and Outline

Course Title	American Baking		
Level of Course	All Levels	Course Code	C4928, C5180
Duration in Weeks	10		
Brief Description of Course What will the course cover?	<p>This course provides learners with a good foundation in the skills and knowledge used in American baking and pastry. The course will cover a variety of cakes, pies, cupcakes and biscuits. On the last class, students will make cut-out sugar cookies decorated with royal icing, deemed to be a family favourite and a great gift for the holidays.</p> <p>You will learn technical terms associated with this type of baking, as you will have to read recipes and other handouts written in English and discuss them with the tutor and other learners. You will also 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	None, just a willingness to bake.		
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.		
2	Prepare four types of cakes.		
3	Prepare two types of pies.		
4	Prepare two types of biscuits.		
5	Prepare cupcakes and decorate with buttercream icing.		
Equipment Required What will I need to bring to class?	Pen and paper. Other utensils may be required as requested by tutor.		
What courses can I go on to?	Tutor to give suggestions on other classes offered by Idea Store Learning and other external learning providers.		

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

The tutor will carry out continuous assessment to check your progress.

How will I know I am making progress?

The tutor will provide regular feedback and discuss how to improve your baking skills.

Is there anything else I need to know?

You will be responsible for buying the ingredients for the recipes you will be preparing.

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

The Learner Support & Advice Team can support learners to help them achieve their education and employment goals. Information, advice and guidance are given on a range of issues including financial support, support available for learners who are disabled and learners with learning difficulties. Come and see one of our experienced and friendly advisors who can help you make the next step. For further information, text **IDEA** and your name to **07950 080 341** or email **ideastorelearning@towerhamlets.gov.uk** and a member of the team will get back to you.

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.