

Prepared by the Department of Business

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Effective: Fall 2007

1. Course Number: CUL 180
Course Title: Baking I

2. Description: An introduction to the principles of professional baking including: the chemistry of baking, terminology, scaling and measuring and equipment use. Preparation will include a variety of breads and pastries, with emphasis on proper production methods, baking methods and final product presentation and display. (1 lecture hour, 4 lab hours) Students are responsible for required supplies and materials.

3. Student Learning Outcomes: (instructional objectives: intellectual skills):

Upon successful completion of this course, students are able to do the following:

- Demonstrate professional work attitude and job skills.
- Define baking terms.
- Identify equipment and utensils.
- Demonstrate proper selection of equipment and utensils.
- Identify ingredients used in baking.
- Demonstrate proper scaling and measurement techniques.
- Apply math skills to basic recipe conversions.
- Describe properties and functions of various ingredients.
- Prepare crusty, soft and specialty yeast products.
- Prepare quick breads.
- Produce a variety of types of pies and tarts.
- Produce a variety of types of cookies.
- Demonstrate basic icing and decorating techniques.
- Prepare three basic meringue types.
- Prepare creams, custards, puddings and related sauces.
- Prepare a variety of dessert sauces.
- Discuss the application of mixes.
- Prepare cobblers and crisps.
- Prepare a variety of fillings and toppings.
- Prepare mousses and gelatins.
- Demonstrate presentation techniques.

4. Credits: 3 credits

5. Satisfies General Education Requirement: No

6. Prerequisite: None

7. Semester(s) Offered: Fall, Spring

8. Suggested General Guidelines for Evaluation: Written and practical examinations, group projects, homework assignments, class participation and a written research project.

9. General Topical Outline (Optional):

I. Professional Attributes

- a. Displays high standards for attendance and punctuality.
 - i. Arrives for class on time; remains until class is completed; complies with all class and laboratory attendance policies
- b. Follows culinary laboratory policies pertaining to appearance.

- i. Dresses and grooms for required duties appropriately and in compliance with safety regulations
- c. Displays appropriate classroom and culinary laboratory behavior.
 - i. Shows respect for others, and for the property and equipment; exhibits self control; uses appropriate language.
- d. Displays a positive work ethic.
 - i. Sets and maintains high standards for work quality and quantity; uses time efficiently; exhibits readiness to assume additional duties.
 - ii. Follows college and program rules and policies; complies with all local, state and federal regulations.
 - iii. Exhibits enthusiasm and optimism in approaching and completing tasks; shows initiative and an eagerness to learn.
- e. Works effectively as part of a team
 - i. Shows an understanding of the importance of group/team goals; participates in class and with other group members as assigned; understands and accepts responsibility for both individual and group activities, where appropriate.

II. Safety

- a. Follows general culinary laboratory safety procedures
 - ii. Complies with federal, state and local safety guidelines/procedures relevant to assigned duties; follows college and industry safety requirements for the operation of equipment and machinery.
- b. Uses correct work methods.
 - i. Complies with OSHA state and culinary laboratory worksite guidelines including lifting techniques and proper posture.
- c. Follows emergency and fire safety procedures
 - i. Displays understanding of emergency and fire safety procedures; responds correctly during fire and safety drills.
- d. Maintains safe work area.
 - i. Keeps clean, well organized and manageable work station, identifies and reports hazardous and unsafe conditions; stores and secures supplies and equipment according to culinary laboratory, manufacturer and government regulations.

III. Kitchen Tools and Equipment

- a. Selects equipment
 - ii. Chooses correct equipment for the task.
- b. Sets up equipment
 - i. Assembles and adjusts equipment according to manufacturer specifications and culinary arts laboratory policies.
- c. Operates Equipment
 - i. Uses all kitchen equipment safely and properly according to manufacturer specifications and culinary arts laboratory policies.
- d. Breaks down, cleans and stores equipment.
 - i. Disassembles, cleans and stores equipment according to manufacturer specifications and culinary arts laboratory policies.
- e. Uses a variety of cutlery.
 - i. Determines appropriate knife for task; holds knife properly and uses correct cutting motion.

I. Pies

- a. Prepares basic pie dough.
 - i. Mixes, handles and forms basic pie dough; recognizes and corrects common problems associated with production, handling and baking.
- b. Makes and bakes pies
 - i. Produces a variety of pie fillings and types: practices proper principles of production, baking, handling and storage.

II. Cakes

- a. Prepares basic cake batters.
 - i. Chooses appropriate mixing procedures for cake type or class; mixes, portions, bakes and stores cake batter.
- b. Produces cakes.
 - i. Bakes cakes using a variety of methods such as foam, sponge, jelly roll and genoise.

- c. Prepares frostings, butter creams and icings.
 - i. Differentiates between application of frostings, icings, and butter creams; produces frostings, icings, and butter creams as specified by the recipe.
 - d. Frosting Cakes
 - i. Applies a smooth coating of frosting using a palette knife; combs cake to give a decorative effect.
 - e. Decorates Cake
 - i. Uses the five basic decorating tips to apply a variety of designs and borders; adjusts consistency of icing as necessary to achieve desired effect or decoration.
 - ii. Creates two and three dimensional figures using specialty icings; pipes figures directly onto cakes or parchment paper as specified.
 - f. Produces Specialty Cakes
 - i. Bakes specialty cakes such as fruit cakes and stollen; chops and soaks specialty items such as fruits, citron and nuts.
- III. Baked Goods and Desserts
- a. Prepares cookies and short paste products.
 - i. Uses a variety of mixing methods, troubleshoots problems associated with all aspects of production.
 - b. Prepares and cooks donuts and other sweet yeast goods.
 - i. Produces donuts and sweet-dough products using standardized recipes; troubleshoots common problems in donut production
 - c. Prepares and bakes puff pastry
 - i. Mixes dough according to recipe instructions; ensures the shortening is evenly spotted, finished dough exhibits no tears, dough is free of excess flour, and prepared dough pieces are of uniform size and thickness; inspects finished products for uniform color and excessive grease absorption.
 - d. Prepares and bakes pate a choux
 - i. Produces a consistent product based on the importance of mixing and the addition of eggs; ensures that the finished products are of uniform height, diameter and color.
 - e. Produces basic pastry creams and Bavarian types.
 - i. Produces pastry and Bavarian creams that are smooth, delicately flavored, and of proper consistency; demonstrates proper handling, whipping and addition of egg whites and gelatin.
- IV. Breads, Rolls, Muffins and Biscuits
- a. Makes dough for breads, rolls, muffins and biscuits.
 - i. Reads and interprets recipes or production sheets; selects appropriate equipment and measuring devices; performs operations in sequential order; produces rolls that are smooth and free of lumps and creases; coarsely mixes muffin batter and deposits in prepared muffin pans; produces biscuits that are smooth and of a consistent thickness.
 - b. Cuts dough.
 - i. Uses appropriate scaling and cutting devices to achieve desired portions.
 - c. Greases pans and molds
 - i. Coats pans and molds lightly and evenly ensuring that corners are greased and sides are free of bare spots.
 - d. Lines pans with parchment paper
 - i. Cuts or trims paper to fit uneven pans: ensures that paper fits pans snugly without wrinkles and bulges.
 - e. Places pans/molds into oven.
 - i. Adjusts placement of pans/molds for even circulation; ensures that pans/molds do not touch either each other or the sides of the oven.
 - f. Adjusts oven baking temperature.
 - i. Sets thermostat to temperature specified on the recipe.
 - g. Removes baked goods from ovens.
 - i. Determines when baked goods are done by visual inspection and touch; uses proper hand protection or peel to remove items from oven.