

**CUL 255 Course Outline as of Fall 2020****CATALOG INFORMATION**

Dept and Nbr: CUL 255 Title: PRODUCTION BAKING

Full Title: Production Baking

Last Reviewed: 10/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	4.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	4.00	Lab Scheduled	7.00	8	Lab Scheduled	122.50
		Contact DHR	0		Contact DHR	0
		Contact Total	9.00		Contact Total	157.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 227.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

**Catalog Description:**

Building on introductory baking skills, students rotate through stations of a student-run bakery, developing skills in yeast breads, and other baked goods for retail sale.

**Prerequisites/Corequisites:**

Course Completion of CUL 254

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100 or equivalent

**Limits on Enrollment:****Schedule of Classes Information:**

Description: Building on introductory baking skills, students rotate through stations of a student-run bakery, developing skills in yeast breads, and other baked goods for retail sale. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 254

Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP



- 3. Digital
- II. Yeast Breads
  - A. Types of commercial yeast
  - B. Types of sourdough starters
  - C. Stages for yeast dough production
    - 1. Breads for retail sale
    - 2. Seasonal specialty breads
- III. Laminated Pastries
  - A. Croissant
  - B. Danish pastry
  - C. Puff pastry
- IV. Tarts, Pies and Galettes
  - A. Types of crusts and doughs
  - B. Types of fillings
  - C. Retail sale of tarts, pies, and galettes
- V. Coffee
  - A. Categories
  - B. Production techniques
  - C. Equipment use and care
- VI. Product Evaluation
  - A. Determining doneness
  - B. Evaluating quality and saleability
- VII. Attributes of the Professional Baker
  - A. Teamwork and leadership
  - B. Efficient time management and accuracy
  - C. Following written and verbal directions
- VIII. Sanitation and Safety Practices in the Professional Kitchen

Concepts presented in lecture are applied and practiced in lab.

**Assignment:**

Lecture-Related Assignments:

1. Convert a recipe to a formula
2. Complete daily and weekly inventory sheets
3. Create a bakeshop prep list(s)
4. Exams (4 - 8)

Lab-Related Assignments:

1. Daily baking assignments
2. Daily product assessment
3. Professionalism

**Methods of Evaluation/Basis of Grade:**

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Prep list(s), inventory sheets
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Writing 5 - 10%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Recipe conversions

Problem solving  
30 - 40%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Daily baking assignments, daily product assessment

Skill Demonstrations  
30 - 40%

**Exams:** All forms of formal testing, other than skill performance exams.

Exams

Exams  
10 - 20%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance, participation, and professionalism

Other Category  
10 - 20%

**Representative Textbooks and Materials:**

Instructor prepared materials