

CATALOG INFORMATION

Dept and Nbr: CUL 280.5

Title: VEGAN BAKING

Full Title: Vegan Baking

Last Reviewed: 11/13/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.25	17.5	Lecture Scheduled	4.38
Minimum	0.50	Lab Scheduled	0.75	2	Lab Scheduled	13.13
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.75

Total Student Learning Hours: 26.25

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

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

Also Listed As:

Formerly:

Catalog Description:
Do you want to create delicious vegan desserts? Learn the science behind ingredient substitutions and how to transform traditional sweets into vegan desserts. In this course, students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global vegan baking. Students will prepare a variety of vegan baked goods.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Do you want to create delicious vegan desserts? Learn the science behind ingredient substitutions and how to transform traditional sweets into vegan desserts. In this course, students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global vegan baking. Students will prepare a variety of vegan baked goods. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:

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

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Major Applicable Course

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Prepare a variety of vegan baked goods using locally available products.
2. Apply a working knowledge of sanitation and safety in a commercial kitchen.

Objectives:

At the conclusion of this course, the student should be able to:

1. Describe the principles, history, and philosophy of vegan baking.
2. Discuss current concepts, health benefits, and theories related to vegan baking.
3. Recognize and use proper baking techniques and equipment to prepare and present a variety of vegan baked goods.
4. Identify and select fresh, local, seasonal, organically and sustainably grown ingredients.
5. Describe important cultural and global eating patterns that influence the vegan cuisine.
6. Modify traditional baked goods into vegan baked goods.
7. Identify the basic principles of vegan baking in meal planning.
8. Employ safe, hygienic food handling procedures.

Topics and Scope:

- I. Definitions and Vegan Baking Terminology
- II. Styles of Vegan Baking
- III. Mixing Methods and Vegan Baking Techniques
- IV. Sensory Evaluation
 - A. Taste
 - B. Appearance
 - C. Color
- V. Baking Equipment

- A. Tools and utensils
- B. Ovens and stoves
- C. Refrigeration
- D. Pans and molds
- E. Appliances

VI. Primary Ingredient Groups and their Functions

- A. Leavenings
- B. Vegan fats
- C. Flours
- D. Dairy alternatives
- E. Produce
- F. Flavorings
- G. Sugars

VII. Recipes and Formulas

- A. Comprehension
- B. Yield conversion
- C. Measures

VIII. Safe and Hygienic Food Handling

All topics are covered in the lecture and lab portion of the course.

Assignment:

Lecture-Related Assignments:

1. Weekly reading (6-10 pages)
2. Keep a recipe journal
3. Cuisine worksheets (2-3)

Lab-Related Assignments:

1. Prepare weekly recipes
2. Weekly recipe evaluation worksheets

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.

Cuisine worksheets

Writing 5 - 10%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving 0 - 0%

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

Prepare weekly recipes; weekly recipe evaluation worksheets

Skill Demonstrations
60 - 75%

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

None

Exams
0 - 0%

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

Recipe journal; attendance and participation

Other Category
20 - 30%

Representative Textbooks and Materials:

Instructor prepared materials.