

CUL 255.1 Course Outline as of Fall 2024**CATALOG INFORMATION**

Dept and Nbr: CUL 255.1 Title: SPECIALTY PROD BAKING

Full Title: Specialty 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	6	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:

In this course, students will rotate through the stations of a student-run bakery, developing skills in breakfast pastries, cookies, candies, confections, cakes, yeast breads and other production baked goods for sale in a retail bakery. Through hands-on experience, students will learn to precisely bake, and problem-solve recipes and confections for sale in a retail bakery.

Prerequisites/Corequisites:

Course Completion of CUL 254

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

Description: In this course, students will rotate through the stations of a student-run bakery, developing skills in breakfast pastries, cookies, candies, confections, cakes, yeast breads and other production baked goods for sale in a retail bakery. Through hands-on experience, students will learn to precisely bake, and problem-solve recipes and confections for sale in a retail bakery. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 254

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:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

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

1. Apply a working knowledge of sanitation and safety in a professional kitchen.
2. Explain the importance of local and seasonal products in a bakeshop.
3. Demonstrate basic skills, techniques, and guidelines used in production baking.
4. Demonstrate a working knowledge of defined stations in a bakeshop.

Objectives:

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

1. Practice safe and hygienic food handling procedures relating to production baking.
2. Modify recipes for quantity production.
3. Describe the function of ingredients and their effects on baked goods.
4. Practice correct mixing methods for a variety of baked goods.
5. Prepare a variety of commercially and wild yeasted breads.
6. Prepare a variety of breakfast pastries.
7. Prepare a variety of cakes.
8. Prepare a variety of cookies, candies, and confections.
9. Evaluate quality of a variety of baked products for retail sale.
10. Demonstrate proper use and care of bakeshop equipment.
11. Demonstrate standards of professionalism specific to the commercial kitchen environment.
12. Demonstrate teamwork and leadership in the kitchen.
13. Prepare and utilize a bakeshop prep list.

Topics and Scope:

- I. Quantity Baking
 - A. Converting recipes

1. Volume equivalencies
2. Weight equivalencies
- B. Using scales
 1. Balance
 2. Portion
 3. Digital
- II. Yeast Breads
 - A. Types of commercial yeast
 - B. Types of sourdough starters
 - C. Stages for yeast dough production
 1. Breads for Cafe service and sale
 2. Seasonal specialty breads
- III. Breakfast Pastries
 - A. Muffins, scones, tea breads
 - B. Pastries for Cafe and retail sale
- IV. Cakes
 - A. Mixing methods
 - B. Categories
 - C. Cake assembly
 1. Frostings, fillings, and finishes
 2. Decorating and inscribing
 - D. Portioning and presentation for retail sale
- V. Cookies, Candies, and Confections
 - A. Categories
 - B. Production techniques
 - C. Cooked sugar candies
 - D. Chocolate tempering
 - E. Portioning and presentation for retail sale
- VI. Seasonal Specialty Baking
- VII. Product Evaluation
 - A. Determining doneness
 - B. Evaluating quality and saleability
- VIII. Attributes of the Professional Baker
 - A. Teamwork and leadership
 - B. Efficient time management and accuracy
 - C. Following written and verbal directions
- IX. Sanitation and Safety Practices in the Professional Kitchen

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

Assignment:

Lecture-Related Assignments:

1. Weekly conversion of recipes to formulas
2. Complete daily and weekly inventory sheets
3. Create bakeshop prep lists (5-8)
4. Weekly retail product display
5. Exams (4-8)

Lab-Related Assignments:

1. Daily baking assignments
2. Daily packaging assignments

3. Daily product assessment

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 lists; inventory sheets

Writing
5 - 10%

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

Recipe conversions; retail product display

Problem solving
30 - 40%

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

Daily baking assignments; daily packaging 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; professionalism

Other Category
10 - 20%

Representative Textbooks and Materials:

Instructor prepared materials