

CUL 254.12 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 254.12 Title: COOKIES, CANDIES & CONFE

Full Title: Cookies, Candies, and Confections

Last Reviewed: 10/17/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	2	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

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: CULT254.12

Catalog Description:

Specialty baking course in which students prepare and decorate a variety of cookies, candies and confections. Course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to improve or expand their skills.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 254

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

Description: Specialty baking course in which students prepare and decorate a variety of cookies, candies and confections. Course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to improve or expand their skills. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in 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:

Major Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course, students student will be able to:

1. Employ safe, hygienic food handling procedures applicable to preparing cookies, candies, and confections.
2. Explain the function of ingredients and their effects on the final product.
3. Mix, portion, shape, bake and finish a variety of French, Italian, and American cookies.
4. Describe methods of quantity production of cookies.
5. Cook sugar and identify all of its stages to caramelization, distinguishing problems at each stage of the process.
6. Use a candy thermometer to identify the temperature of cooked sugar mixtures.
7. Prepare caramelized sugar for decorating and confection.
8. Prepare marzipan for use as a confection.
9. Temper chocolate for use as a candy.
10. Prepare an assortment of cookies, candies and confections.
11. Describe storage options for cookies, candies and confections.
12. Analyze and evaluate finished products.
13. Cost out products for sale.

Topics and Scope:

I. Safe and Hygienic Food Handling

II. Cookies

A. Ingredients

1. fats, eggs

2. flours

B. Effects on final product

C. Categories

1. drop

2. piped

- 3. bar
- 4. cut-outs
- 5. refrigerator
- 6. rolled
- D. Quantity production methods
 - 1. portioning
 - 2. freezing
- E. Storage
 - 1. packaging baked cookies
 - 2. storing batters
- III. Candies and Confections
 - A. Ingredients in candies
 - 1. sugars
 - 2. marzipan
 - 3. pastillage
 - 4. chocolate
 - B. Cooking of sugar
 - 1. stages
 - 2. using a candy thermometer
 - 3. identifying problems
 - C. Preparing Candies
 - 1. fudge
 - 2. brittles
 - 3. pastillage
 - 4. nougatine
 - 5. marzipan
 - D. Preparing fruit confections
 - 1. candied fruit
 - 2. candied citrus peels
 - 3. jellied sauces
 - 4. pastes
 - E. Using chocolate as a confection
 - 1. tempering
 - 2. molded chocolate
 - F. Storage
 - 1. packaging candies
 - 2. packaging chocolates
- IV. Product Evaluation
 - A. Cookies
 - B. Candies
 - C. Confections
- V. Pricing
- VI. Professionalism in the field

Assignment:

- 1. Daily baking assignments
- 2. Costing sheets
- 3. Two to three quizzes
- 4. Final performance exam

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.

None, This is a degree applicable course but assessment tools based on writing are not included because skill demonstrations are more appropriate for this course.

Writing
0 - 0%

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

Costing sheets; baking assignments

Problem solving
10 - 15%

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

Baking assignments

Skill Demonstrations
60 - 65%

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

Quizzes to include multiple choice, true false, and matching

Exams
10 - 15%

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

Attendance, participation, and professionalism

Other Category
5 - 10%

Representative Textbooks and Materials:

Instructor prepared materials