

CUL 210.1 Course Outline as of Summer 2011**CATALOG INFORMATION**

Dept and Nbr: CUL 210.1 Title: QUICK BREADS
 Full Title: Quick Breads
 Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT 210.1

Catalog Description:

Professional chef demonstrates techniques and supervises student preparation of sweet and savory quick breads including coffee cakes, muffins, scones, biscuits, soda breads, and corn breads.

Prerequisites/Corequisites:**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Professional chef demonstrates techniques and supervises student preparation of sweet and savory quickbreads including coffee cakes, muffins, scones, biscuits, soda breads, and corn breads. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

Limits on Enrollment:

Transfer Credit:
Repeatability: Total 2 Times

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:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will

1. Practically apply their understanding of various methods for assembling popovers, crepes, coffee cakes, sweet breads, muffins, scones, cornbreads, biscuits and dumplings both sweet and savory.
2. Correctly incorporate ingredients by creaming and cutting in fats and the dry-wet method of mixing to avoid over mixing.
3. Demonstrate use of different leavening agents including baking powder, baking soda, eggs, and steam.
4. Select appropriate flour for particular recipe.
5. Use low fat substitutes to achieve flavorful and healthy quick breads.
6. Use weights and measures, rolling pins and various kinds of pans to prepare a number of quick breads.

Topics and Scope:

1. History of quick breads; discussion of which products are quickbreads.
2. Preparation of quick breads, sweet and savory:
popovers, crepes, coffee cakes, sweet breads, muffins, scones, cornbreads, biscuits, dumplings.
3. Lowfat alternatives to traditional recipes will be discussed & sampled.
4. Knowledge of weights and measures.
5. Description and discussion of uses for different leavening agents.

Assignment:

Practical laboratory work on various cooking techniques.
Evaluate and critique recipes.
Application of measures including conversion and abbreviations.

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 problem solving assessments and 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.

Lab Work

Problem solving
10 - 25%

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

Preparation and evaluation of cooked recipes

Skill Demonstrations
60 - 80%

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.

ATTENDANCE AND PARTICIPATION

Other Category
10 - 25%

Representative Textbooks and Materials:

Recipes and handouts prepared by instructor.