

CUL 254.8 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 254.8 Title: TEA BREADS & MUFFINS
 Full Title: Tea Breads and Muffins
 Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.50	8	Lecture Scheduled	4.00
Minimum	0.50	Lab Scheduled	1.50	1	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	16.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.00

Total Student Learning Hours: 24.00

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: CULT 254.8

Catalog Description:

Building on introductory baking skills, students prepare a variety of quickbreads with emphasis on skill development and refinement of technique.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 (or CULT 254.1) and Course Completion of CUL 254.2 (or CULT 254.2)

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100.

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

Description: Building on introductory baking skills, students prepare a variety of quickbreads with emphasis on skill development and refinement of technique. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 (or CULT 254.1) and Course Completion of CUL 254.2 (or CULT 254.2)

Recommended: Eligibility for ENGL 100 or ESL 100.

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:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Identify sanitation and safety issues relating to quickbreads.
2. Explain function of ingredients and effects on final product.
3. Use chemical leavening agents properly
4. Use scales and measure properly.
5. Figure volume and weight equivalencies.
6. Identify ingredients common to quickbreads
7. Define and identify quickbreads.
8. Prepare a variety of quickbreads, including muffins, biscuits, tea loaves, scones, coffee cakes, popovers, and crepes.
9. Identify and use the following mixing methods: biscuit method, muffin method and creaming method.
10. Identify and use methods for consistent quantity production of quickbreads.
11. Identify the stages at which quickbreads can be held for later use.
12. Identify and remedy quickbread faults.
13. Evaluate quality of baked products.
14. Cost out products baked in class.

Topics and Scope:

1. Sanitation and safety
2. Proper measuring
3. Ingredient identification and function
4. Muffin mixing method
5. Biscuit mixing method
6. Creaming mixing method
7. Quantity production

8. Evaluation of quickbreads
9. Pricing

Assignment:

1. Application of measures, including conversion, equivalencies, and abbreviations
2. Daily baking assignments
3. Complete costing sheets
4. Evaluate quality of baked products

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 reports, Quizzes, Exams, Recipe conversions.

Problem solving
5 - 10%

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

Class performances, Performance exams

Skill Demonstrations
40 - 70%

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

Multiple choice, True/false, Matching items, Completion, Short answer.

Exams
15 - 25%

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

Attendance/Participation/Professionalism

Other Category
5 - 10%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.