

CUL 262.3 Course Outline as of Fall 2018**CATALOG INFORMATION**

Dept and Nbr: CUL 262.3 Title: PIZZA AND FOCACCIA

Full Title: Pizza and Focaccia

Last Reviewed: 10/23/2023

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: CUL 260.19

Catalog Description:

Professional chef presents theory, demonstrates techniques, and supervises and critiques student preparations. Course covers historical and modern baking techniques as applied to gourmet, regional, national, and international pizzas and focaccias.

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

Description: Professional chef presents theory, demonstrates techniques, and supervises and critiques student preparations. Course covers historical and modern baking techniques as applied to gourmet, regional, national, and international pizzas and focaccias. (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:

Not Certificate/Major Applicable

COURSE CONTENT

Student Learning Outcomes:

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

1. Prepare a variety of pizza and focaccia using locally available products.
2. Apply a working knowledge of sanitation and safety in a kitchen.

Objectives:

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

1. Describe the function of each of the primary ingredient groups used in baking.
2. List and explain the function and proper use of the basic tools and pieces of equipment used in bread baking.
3. Demonstrate proper measurement techniques.
4. Read, convert, and execute recipes to create desired yields of specified baked products.
5. Utilize a variety of baking techniques to prepare recipes.
6. Select and utilize appropriate bread baking equipment to prepare recipes.
7. Select ingredients based on geographical location and season and utilize them to prepare baked goods.
8. Identify characteristics of high quality ingredients and finished products.
9. Employ safe, hygienic food handling procedures.

Topics and Scope:

- I. Definitions and Baking Terminology
- II. Styles of Baking
- III. Mixing Methods and 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. Serving boards and platters
- E. Appliances

VI. Primary Ingredient Groups and their Functions

- A. Leavenings
- B. Fats
- C. Flours
- D. Dairy
- E. Produce
- F. Flavorings
- G. Sugars

VII. Recipes and Formulas

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

VIII. Safe and Hygienic Food Handling

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Lecture-Related Assignments:

1. Reading, approximately 6-10 pages per week
2. Keep a recipe journal
3. Complete worksheet(s) on aspects of cuisine, e.g., equipment identification, terminology, ingredients, baking methods, historical influences, etc.

Lab-Related Assignments

1. Prepare assigned recipes
2. Taste and evaluate the success of recipes prepared in class

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.

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.

Preparing and evaluating recipes

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.