

CATALOG INFORMATION

Dept and Nbr: CUL 280.5

Title: VEGAN BAKING

Full Title: Vegan Baking

Last Reviewed: 2/24/2025

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:

**Catalog Description:**  
Do you want to create delicious vegan desserts? Learn the science behind ingredient substitutions and how to transform traditional sweets into vegan desserts. In this course, students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global vegan baking. Students will prepare a variety of vegan baked goods.

**Prerequisites/Corequisites:**  
Course Completion or Current Enrollment in CUL 230 OR CUL 250 OR DIET 50

**Recommended Preparation:**

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Do you want to create delicious vegan desserts? Learn the science behind ingredient substitutions and how to transform traditional sweets into vegan desserts. In this course, students will explore cultural foods, historical food trends, and customs as related to gourmet, regional, national, and global vegan baking. Students will prepare a variety of vegan baked goods. (Grade or P/NP)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 230 OR CUL 250 OR DIET 50

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Major Applicable Course

## **COURSE CONTENT**

### **Student Learning Outcomes:**

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

1. Demonstrate basic techniques to prepare a variety of vegan baked goods using locally available products.
2. Apply sensory evaluation for flavor and texture balance in recipes.

### **Objectives:**

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

1. Describe the principles, history, and philosophy of vegan baking.
2. Discuss current concepts, health benefits, and theories related to vegan baking.
3. Recognize and use proper baking techniques and equipment to prepare and present a variety of vegan baked goods.
4. Identify and select fresh, local, seasonal, organically and sustainably grown ingredients.
5. Describe important cultural and global eating patterns that influence the vegan cuisine.
6. Modify traditional baked goods into vegan baked goods.
7. Identify the basic principles of vegan baking in meal planning.
8. Employ safe, hygienic food-handling procedures.
9. Through sensory evaluation, analyze recipes for flavor and texture balance.

### **Topics and Scope:**

- I. Definitions and Vegan Baking Terminology
- II. Styles of Vegan Baking
- III. Mixing Methods and Vegan 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. Pans and molds
  - E. Appliances
- VI. Primary Ingredient Groups and their Functions
  - A. Leavenings
  - B. Vegan fats
  - C. Flours
  - D. Dairy alternatives
  - E. Egg alternatives
  - F. Produce
  - G. Flavorings
  - H. Sugars
- VII. Recipes and Formulas
  - A. Comprehension
  - B. Yield conversion
  - C. Measures
- VIII. Historical Influences of Other Countries and Cuisines
  - A. Immigration
  - B. Politics/colonialization
  - C. Religion
  - D. Environment
  - E. Geography
  - F. Trade/commerce
- IX. Foods Used for Specific Purposes
  - A. Nutritional
  - B. Medicinal
  - C. Ceremonial/religious/traditional
- X. Sanitation and Safety Practices in the Professional Kitchen
- XI. Sensory Evaluation

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

**Assignment:**

Lecture-Related Assignments:

1. Weekly reading (6-10 pages)
2. Keep a recipe journal
3. Cuisine worksheets (3-4)

Lab-Related Assignments:

1. Prepare weekly recipes
2. Weekly recipe evaluation worksheets

**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.

Cuisine 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.

Prepare weekly recipes; weekly recipe evaluation worksheet

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.