

CUL 263.1 Course Outline as of Fall 2025**CATALOG INFORMATION**

Dept and Nbr: CUL 263.1 Title: SEASONAL PIES

Full Title: Seasonal Pie Baking

Last Reviewed: 1/13/2025

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: CUL 260.25

Catalog Description:

This course introduces students to the theory and techniques of both traditional and modern seasonal pies. In this hands-on class, students will learn techniques as applied to regional, national and international seasonal pie baking.

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: This course introduces students to the theory and techniques of both traditional and modern seasonal pies. In this hands-on class, students will learn techniques as applied to regional, national and international seasonal pie baking. (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:

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. Demonstrate basic techniques to prepare a variety of seasonal pies 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 function of each of the primary ingredient groups used in seasonal pie baking.
2. List and explain the function and proper use of the basic tools and pieces of equipment used in seasonal pie baking.
3. Demonstrate proper measurement techniques.
4. Read, convert, and execute recipes to create desired yields of specified seasonal pies.
5. Utilize a variety of baking techniques to prepare seasonal pie recipes.
6. Select and utilize appropriate baking and service wares to prepare and serve recipes.
7. Select ingredients based on geographical location and climate and utilize them to prepare seasonal pies.
8. Apply sensory evaluation skills to identify characteristics of high-quality ingredients and finished products.
9. Practice safe, hygienic food-handling procedures.

Topics and Scope:

- I. Definitions and Baking Terminology
- II. Styles of Seasonal Pies: Regional, National and International
- III. Mixing Methods and Seasonal Pie Baking Techniques
- IV. Sensory Evaluation
 - A. Taste
 - B. Appearance

- C. Color
- V. Seasonal Pie Baking Equipment
 - A. Tools and utensils
 - B. Ovens and stoves
 - C. Refrigeration
 - D. Pie tins and plates
 - E. Appliances
- VI. Primary Ingredient Groups and Their Functions
 - A. Leavenings
 - B. Fats
 - C. Flours
 - D. Dairy
 - E. Produce
 - F. Flavorings
 - G. Sugars
 - H. Eggs
- VII. Recipes and Formulas
 - A. Comprehension
 - B. Yield conversion
 - C. Measures
- VIII. Sanitation and Safety Practices in the Professional Kitchen

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

Assignment:

Lecture-Related Assignments:

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

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.

Preparing weekly recipes; weekly recipes 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.