CUL 255.1 Course Outline as of Fall 2016

CATALOG INFORMATION

Dept and Nbr: CUL 255.1 Title: SPECIALTY PROD BAKING
Full Title: Specialty Production Baking
Last Reviewed: 10/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	4.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	4.00	Lab Scheduled	7.00	8	Lab Scheduled	122.50
		Contact DHR	0		Contact DHR	0
		Contact Total	9.00		Contact Total	157.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00 Total Student Learning Hours: 227.50

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:	

Catalog Description:
Provides further hands-on experience in production baking. Building on introductory baking skills, students rotate through stations of a student-run bakery, developing skills in breakfast pastries, cakes, yeast breads, and other baked goods for retail sale.

Prerequisites/Corequisites:
Course Completion of CUL 254

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Provides further hands-on experience in production baking. Building on introductory baking skills, students rotate through stations of a student-run bakery, developing skills in breakfast pastries, cakes, yeast breads, and other baked goods for retail sale. (Grade Only)
Prerequisites/Corequisites: Course Completion of CUL 254
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:
Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Explain the importance of local and seasonal products in menu design and planning.
2. Apply a working knowledge of sanitation and safety in a professional kitchen.
3. Demonstrate basic skills, techniques, and guidelines used in production baking.
4. Demonstrate a working knowledge of defined stations in a bakeshop.

Objectives:
Upon completion of this course, students will be able to:
1. Employ safe and hygienic food handling procedures relating to production baking.
2. Modify recipes for quantity production.
3. Describe the function of ingredients and their effects on baked goods.
4. Employ correct mixing methods for a variety of baked goods.
5. Prepare a variety of commercially and wild yeasted breads.
6. Prepare a variety of breakfast pastries.
7. Prepare a variety of cakes.
8. Prepare a variety of cookies, candies, and confections.
9. Evaluate quality of a variety of baked products for retail sale.
10. Demonstrate proper use and care of bakeshop equipment.
11. Employ standards of professionalism specific to the commercial kitchen environment.
12. Demonstrate teamwork and leadership in the kitchen.
13. Prepare and employ a bakeshop prep list.

Topics and Scope:

I. Quantity Baking
   A. Converting recipes
      1. Volume equivalencies
      2. Weight equivalencies

B. Using Scales
1. Balance
2. Portion
3. Digital

II. Yeast Breads
A. Types of commercial yeast
B. Types of sourdough starters
C. Stages for yeast dough production
1. Breads for Cafe service and sale
2. Seasonal specialty breads

III. Breakfast Pastries
A. Muffins, scones, tea breads
B. Pastries for Cafe and retail sale

IV. Cakes
A. Mixing methods
B. Categories
C.. Cake Assembly
1. Frostings, fillings and finishes
2. Decorating and inscribing
D. Portioning and presentation for retail sale

V. Cookies, candies, confections
A. Categories
B. Production techniques
C. Cooked sugar candies
D. Chocolate tempering
E. Portioning and presentation for retail sale

VI. Seasonal Specialty Baking

VII. Product Evaluation
A. Determining doneness
B. Evaluating quality and sale-ability

VIII. Attributes of the Professional Baker
A. Teamwork and leadership
B. Efficient time management and accuracy
C. Following written and verbal directions

Assignment:

1. Convert recipes to formulas
2. Complete daily and weekly inventory sheets
3. Create a bakeshop prep list
4. Retail product display
5. Exams (4 - 8)
6. Lab:
   a. Daily baking assignments
   b. Daily packaging assignments
   c. Daily product assessment

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.

Prep lists; inventory sheets	Writing 0 - 10%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Recipe conversions; retail product display	Problem solving 30 - 40%

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

Daily baking and packaging assignments; daily product assessment	Skill Demonstrations 30 - 40%

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

Exams: multiple choice, true/false, matching items, completion, short answer	Exams 10 - 20%

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

Attendance, participation, and professionalism	Other Category 10 - 20%

Representative Textbooks and Materials:
Instructor prepared materials