

CUL 264.4 Course Outline as of Fall 2022**CATALOG INFORMATION**

Dept and Nbr: CUL 264.4 Title: GLUTEN-FREE BAKING

Full Title: Gluten-Free Baking

Last Reviewed: 1/24/2022

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:

This course introduces students to the theory and techniques of both traditional and modern gluten-free baking. In this hands-on class, students will learn techniques as applied to regional, national and international gluten-free baked goods. Please Note: The class is not taught in a gluten-free facility.

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

Description: This course introduces students to the theory and techniques of both traditional and modern gluten-free baking. In this hands-on class, students will learn techniques as applied to regional, national and international gluten-free baked goods. Please Note: The class is not taught in a gluten-free facility. (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 gluten-free baked goods and desserts 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 gluten-free baking and pastry.
2. List and explain the function and proper use of the basic tools and pieces of equipment used in baking and pastry.
3. Demonstrate proper measurement techniques.
4. Read, convert, and execute recipes to create desired yields of specified gluten-free baked products and desserts.
5. Utilize a variety of baking techniques to prepare recipes.
6. Modify favorite baked goods or desserts to be gluten-free.
7. Select ingredients based on geographical location and climate and utilize them to prepare gluten-free baked goods and desserts.
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 Gluten-Free Baking Terminology
- II. Naturally Gluten-Free Baked Goods and Desserts
- III. Mixing Methods and Baking Techniques
- IV. Sensory Evaluation

- A. Taste
- B. Texture
- C. Appearance
- D. Color
- V. Baking Equipment
 - A. Tools and utensils
 - B. Ovens and stoves
 - C. Refrigeration
 - D. Appliances
- VI. Primary Ingredient Groups and Their Functions
 - A. Leavenings
 - B. Fats
 - C. Gluten-free flours
 - D. Gluten-free starches and emulsifiers
 - E. Dairy
 - F. Produce
 - G. Flavorings
 - H. Sugars
 - I. Eggs
- 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:

Assignments will include:

Lecture Related Assignments:

1. Weekly reading (3-5 pages).
2. Keep a recipe journal.
3. Complete weekly worksheets.

Lab Related Assignments:

1. Prepare weekly 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.