

**CUL 255 Course Outline as of Spring 2012****CATALOG INFORMATION**

Dept and Nbr: CUL 255                      Title: PRODUCTION BAKING  
 Full Title: Production Baking  
 Last Reviewed: 10/23/2023

| Units   |      | Course Hours per Week |       | Nbr of Weeks | Course Hours Total |        |
|---------|------|-----------------------|-------|--------------|--------------------|--------|
| Maximum | 5.00 | Lecture Scheduled     | 2.00  | 17.5         | Lecture Scheduled  | 35.00  |
| Minimum | 5.00 | Lab Scheduled         | 9.00  | 8            | Lab Scheduled      | 157.50 |
|         |      | Contact DHR           | 0     |              | Contact DHR        | 0      |
|         |      | Contact Total         | 11.00 |              | Contact Total      | 192.50 |
|         |      | Non-contact DHR       | 0     |              | Non-contact DHR    | 0      |

Total Out of Class Hours: 70.00

Total Student Learning Hours: 262.50

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:**

Building on introductory baking skills, students prepare a variety of yeast breads, cakes and other baked goods for retail sale. Includes an introduction to basic bakeshop management procedures. Students will organize and manage the bakeshop in the Culinary Cafe.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 254

**Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Building on introductory baking skills, students prepare a variety of yeast breads, cakes and other baked goods for retail sale. Includes an introduction to basic bakeshop management procedures. Students will organize and manage the bakeshop in the Culinary Cafe. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254

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

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

**Outcomes and 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. Prepare a variety of commercially and wild yeasted breads.
4. Describe the function of ingredients and their effects on cake batters.
5. Employ correct mixing methods for foam, butter, angel food, chiffon, and meringue cakes and identify the proper consistency of each batter.
6. Prepare a variety of cakes, fillings, frostings, and finishings.
7. Evaluate quality and present a variety of baked products for retail sale.
8. Calculate actual cost of products and mark-up for profitable retail sale.
9. Demonstrate proper use and care of bakeshop equipment.
10. Prepare and serve coffee and espresso beverages.
11. Evaluate a product list for a professional bakeshop.
12. Determine marketing and sales criteria.
13. Describe appropriate inventory and financial control systems used in a commercial restaurant or bakeshop.
14. Employ standards of professionalism specific to the commercial kitchen environment.

**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
    - 2. Other yeast dough products
- III. Cakes
  - A. Mixing methods
  - B. Categories
  - C. Cake Assembly
    - 1. Frostings, fillings and finishings
    - 2. Decorating and Inscribing
  - D. Portioning and presentation
  - E. Storing
- IV. Plated Desserts
  - A. Menu design
  - B. Plate presentation
- V. Breakfast Pastries
  - A. Quickbreads
  - B. Yeasted products
- VI. Coffee
  - A. Categories
  - B. Production techniques
  - C. Equipment use and care
- VII. Seasonal Specialty Baking
- VIII. Product Evaluation
  - A. Determining doneness
  - B. Evaluating quality and saleability
- IX. Attributes of the Professional Baker
  - A. Teamwork and leadership
  - B. Efficient time management and accuracy
- X Record Keeping, Financial Control Systems, and Bakeshop Management
  - A. Product determination
  - B. Pricing products
  - C. Marketing and sales
  - D. Inventory control
  - E. Labor and scheduling
  - F. Equipment purchasing

**Assignment:**

1. Readings 5 - 10 pages per week
2. Convert a recipe to a formula
3. Calculate cost of baked goods based on ingredients and labor
4. Complete daily and weekly inventory sheets
5. Complete a profit and loss statement
6. Create a labor schedule and hiring plan
7. Research equipment costs
8. Create and design a restaurant menu
9. Create a product list based on marketing target
10. Daily baking assignments
11. Exams (4 - 8)

## 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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing  
0 - 0%

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

Recipe conversions; costing exercises; menu design

Problem solving  
30 - 40%

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

Daily baking 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  
20 - 30%

## Representative Textbooks and Materials:

Instructor prepared materials