

**CUL 255 Course Outline as of Fall 2020****CATALOG INFORMATION**

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

<b>Units</b>	<b>Course Hours per Week</b>		<b>Nbr of Weeks</b>	<b>Course Hours Total</b>	
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:**

Building on introductory baking skills, students rotate through stations of a student-run bakery, developing skills in yeast breads, and other baked goods for retail sale.

**Prerequisites/Corequisites:**

Course Completion of CUL 254

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100 or equivalent

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

Description: Building on introductory baking skills, students rotate through stations of a student-run bakery, developing skills in yeast breads, and other baked goods for retail sale. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 254

Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent

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:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

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

1. Apply a working knowledge of sanitation and safety in a professional kitchen.
2. Explain the importance of local and seasonal products in menu design and planning.
3. Demonstrate basic skills, techniques, and guidelines used in production baking.
4. Demonstrate a working knowledge of defined stations in a bakeshop.

### **Objectives:**

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 laminated doughs.
7. Prepare a variety of tarts, pies and galettes.
8. Prepare and serve coffee and espresso beverages.
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 retail sale
    - 2. Seasonal specialty breads
- III. Laminated Pastries
  - A. Croissant
  - B. Danish pastry
  - C. Puff pastry
- IV. Tarts, Pies and Galettes
  - A. Types of crusts and doughs
  - B. Types of fillings
  - C. Retail sale of tarts, pies, and galettes
- V. Coffee
  - A. Categories
  - B. Production techniques
  - C. Equipment use and care
- VI. Product Evaluation
  - A. Determining doneness
  - B. Evaluating quality and saleability
- VII. Attributes of the Professional Baker
  - A. Teamwork and leadership
  - B. Efficient time management and accuracy
  - C. Following written and verbal directions
- VIII. Sanitation and Safety Practices in the Professional Kitchen

Concepts presented in lecture are applied and practiced in lab.

**Assignment:**

Lecture-Related Assignments:

1. Convert a recipe to a formula
2. Complete daily and weekly inventory sheets
3. Create a bakeshop prep list(s)
4. Exams (4 - 8)

Lab-Related Assignments:

1. Daily baking assignments
2. Daily product assessment
3. Professionalism

**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 list(s), inventory sheets
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Writing 5 - 10%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Recipe conversions

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

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