

CUL 255 Course Outline as of Fall 2004**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	10.00	8	Lab Scheduled	175.00
		Contact DHR	0		Contact DHR	0
		Contact Total	12.00		Contact Total	210.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 280.00

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 desserts, yeast breads, quickbreads, laminated dough products, 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 of CUL 254 OR Course Completion of CUL 254.1 (or CULT 254.1) and Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) and Course Completion or Current Enrollment in CUL 250 (or CULT 250) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) and Course Completion or Current Enrollment in CUL 252.3 (or CULT 252.3)

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

Description: Building on introductory baking skills, students prepare a variety of desserts, yeast

bread, quickbread, laminated dough products, and other baked goods for retail sale.

Organization and management of Culinary Cafe bakeshop. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 254 OR Course Completion of CUL 254.1 (or CULT 254.1) and Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) and Course Completion or Current Enrollment in CUL 250 (or CULT 250) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) and Course Completion or Current Enrollment in CUL 252.3 (or CULT 252.3)

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

Outcomes and Objectives:

Upon successful completion of this course the student will be able to:

1. Modify recipes for quantity production.
2. Measure, activate, and proof commercial yeast.
3. Successfully make and work with starters that attract "wild" airborne yeast.
4. Prepare a variety of commercially and wild yeasted breads.
5. Prepare a variety of quickbreads, including muffins, tea breads, scones, coffee cakes, and crepes.
6. Prepare a variety of laminated dough products.
7. Prepare fillings, both savory and sweet, used in laminated dough products.
8. Evaluate quality and present a variety of baked products for retail sale.
9. Calculate actual cost of products and mark-up for profitable retail sale.
10. Properly maintain bakery and bakeshop equipment.
11. Prepare and serve coffee and espresso beverages.
12. Identify storage standards and problems.
13. Evaluate a product list for a professional bakeshop.
14. Determine marketing and sales criteria.

15. Set up record keeping and financial control systems.
16. Inventory and manage a storeroom.
17. Generate product orders and requisitions.

Topics and Scope:

I. Volume Baking

A. Converting recipes

1. Volume equivalencies
2. Weight equivalencies

B. Using scales

1. Balance
2. Platform
3. Digital

II. Yeast Breads

A. Types of commercial yeast

1. Compressed yeast
2. Active yeast
3. Instant yeast

B. Types of sourdough starters

1. Firm
2. Liquid

C. Production stages for yeast breads

1. Scaling the ingredients
2. Mixing and kneading the dough
3. Straight dough method
4. Sponge method
5. Fermenting the dough
6. Retarding the dough
7. Scaling the portions
8. Shaping
9. Proofing the products
10. Baking the products
 - a. glazes
 - b. slashing
 - c. steam
 - d. determining doneness

D. Cooling and storing the finished product

E. Evaluating quality and flavor

F. Calculating cost and pricing the product

III. Quickbreads

A. Types

1. Muffins
2. Biscuits
3. Tea breads
4. Scones
5. Coffee cakes
6. Crepes

B. Ingredients

1. Chemical leavening agents
2. Fats / Dairy
3. Flours

C. Mixing methods for a variety of quickbreads

1. Creaming method
2. Stir method
3. Biscuit method

D Consistent quantity production methods

E. Holding

1. Reasons to hold
2. Stages at which quickbreads can be held for later use

F. Remedying quickbread faults

G. Cost out and price products

IV. Laminated Dough

A. Types

1. Puff pastry
2. Danish
3. Croissant
4. Phyllo

B. Ingredients

1. Types of fat
2. Flour
3. Leavening
 - a. mechanical
 - b. yeast

C. Techniques of rolling fat into dough

1. Encasement
2. Single turn
3. Double turn
4. Stretching

D. Portioning of laminated dough products

E. Shaping and baking

1. Croissant
 - a. pain-au-chocolate
 - b. pain-aux-raisins
2. Danish
 - a. bearclaws
 - b. twists
 - c. butterhorns
 - d. pockets
 - e. coffee cakes
3. Puff pastry products
 - a. chaussons
 - b. palmiers
 - c. napoleans
 - d. cheese straws
 - e. sacristains
4. Products from puff pastry scraps (rognures)
5. Products from phyllo dough
 - a. sweet
 - b. savory
6. Baking
 - a. oven temperature
 - b. egg glazing
 - c. proofing

- d. finishing
- F. Long term storage
- G. Evaluation of laminated dough products
- H. Pricing
- V. The Professional Bakeshop
 - A. Practical professional baking and pastry production
 - 1. Speed and precision
 - 2. Plating and presentation techniques
 - 3. Portion control
 - B. Barista
 - 1. Coffee
 - a. brewing
 - b. serving
 - 2. Espresso
 - a. grinding
 - b. pulling shots
 - c. texturing milk
 - 3. Equipment maintenance
 - C. Professional skills required in a production bakery
 - 1. Attitudes and work ethic
 - 2. Team formation
 - 3. Leadership
 - 4. Scheduling
 - a. work assignments
 - b. special orders
 - c. events
 - D. Maintenance
 - 1. Refrigerated and dry case
 - 2. Scullery and bakeshop
- VI. Ordering and Purchasing
 - A. Dry goods
 - B. Paper products
 - C. Perishables
- VII. Marketing and Sales
 - A. Product determination
 - B. Pricing products
 - C. Profitability
- VIII. Record Keeping and Financial Control Systems
 - A. POS (Point of Sale) system
 - B. Profit and loss statements
 - C. Inventory control
 - D. Theft and security
- IX. Storing and Issuing
 - A. Storeroom and inventory management
 - B. Orders and requisitions

Assignment:

Assignments may include:

1. Readings 10 - 15 pages per week.

Problem Solving:

1. Convert a recipe to a formula.

2. Calculate cost of baked goods based on ingredients and labor.
3. Fill out daily and weekly inventory sheets.
4. Create a daily and weekly team production prep list.
5. Create a weekly special order schedule.
6. Fill out a profit and loss statement.

Skill:

1. Daily baking assignments.
2. Daily assessment of team baking projects for salability.

Exams:

1. Final objective exam.

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; cost calcs; profit/loss; etc.

Problem solving
30 - 40%

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

Daily baking assignments; Daily assessment.

Skill Demonstrations
30 - 40%

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

Multiple choice, True/false, Matching items, Completion, Short answer.

Exams
20 - 30%

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

Attendance/participation/professionalism.

Other Category
10 - 20%

Representative Textbooks and Materials:

Instructor prepared materials.