

CUL 254.12 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 254.12 Title: COOKIES, CANDIES & CONFE

Full Title: Cookies, Candies, & Confections

Last Reviewed: 10/17/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.50	8	Lecture Scheduled	4.00
Minimum	0.50	Lab Scheduled	1.50	4	Lab Scheduled	12.00
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	16.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 8.00

Total Student Learning Hours: 24.00

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: CULT254.12

Catalog Description:

Building on introductory baking skills, students prepare and decorate a variety of cookies, candies, and confections with emphasis on skill development and refinement of technique.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 (or CULT 54)

Recommended Preparation:

Eligibility for ENGL 100A or ENGL 100.

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

Description: Building on introductory baking skills, students prepare and decorate a variety of cookies, candies, and confections with emphasis on skill development and refinement of technique. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 (or CULT 54)

Recommended: Eligibility for ENGL 100A or ENGL 100.

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:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Identify sanitation and safety issues relating to cakes and cake decorating.
2. Explain function of ingredients and effects on final product.
3. Mix, portion, shape, bake and finish cookies from each category: drop, bagged, bar, sheet, refrigerator and rolled.
4. Identify mixing methods common to cookie doughs.
5. Identify and utilize a variety of methods to finish cookies in a professional manner.
6. Describe methods of quantity production of cookies.
7. Identify cooked sugar through all of its stages to caramelization.
8. Cook sugar and identify problems.
9. Use a candy thermometer to identify temperature of cooked sugar mixtures.
9. Prepare an assortment of candies including fudge, brittles, fondant, nougat, marzipan.
10. Dip candies in chocolate.
11. Prepare fruit confections including candied fruit, candied citrus peels, jellied juices and pastes.
12. Prepare hard and soft meringues, understanding the ratio of sugar to egg white in each.
13. Identify storage options for cookies, candies, and confections.
14. Evaluate and analyze finished products.
15. Cost out products baked in class.

Topics and Scope:

1. Sanitation and safety.

2. Ingredients in cookies.
3. Creaming method and other methods of mixing cookie doughs.
4. Portioning and cutting products baked in sheets.
5. Pastry Bag and scoop use for portioning cookies.
6. Packaging cookie doughs and baked cookies for storage.
7. Ingredients in candies.
8. Cooking of sugar and identifying problems.
9. Using chocolate to coat candies and decorate cookies.
10. Egg white foams.
11. Storage options.
12. Evaluation of cookies, candies and confections.
13. Pricing.

Assignment:

1. Daily baking assignments
2. Special project involving creation of a dessert buffet platter of cookies or candies
3. Costing sheets and evaluation forms for prepared products
4. Field trip to candy/confection production facility; field notes

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.

Field work, Lab reports, Quizzes, Exams

Problem solving
5 - 20%

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

Class performances, Field work, Performance exams

Skill Demonstrations
40 - 70%

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

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

Exams
15 - 35%

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

Attendance/Participation/Professionalism

Other Category
5 - 10%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.