

CUL 254 Course Outline as of Fall 2004**CATALOG INFORMATION**

Dept and Nbr: CUL 254 Title: INTRO TO BAKING & PASTRY

Full Title: Introduction to Baking & Pastry

Last Reviewed: 10/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	4.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	4.00	Lab Scheduled	6.00	8	Lab Scheduled	105.00
		Contact DHR	0		Contact DHR	0
		Contact Total	8.00		Contact Total	140.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 210.00

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:

Introduction to the fundamental skills, concepts, and techniques of baking and pastry for the commercial kitchen. Precise instruction on measuring, preparation, basic formulas, and conversion principles. Overview and application of production techniques for a variety of baked goods.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 250 (or DIET 50), CUL 250.1, and CUL 252.3

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

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

Description: Introduction to the fundamental skills, concepts, and techniques of baking and pastry for the commercial kitchen. Precise instruction on measuring, preparation, basic formulas, and conversion principles. Overview and application of production techniques for a variety of baked goods. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 (or DIET 50), CUL 250.1, and CUL 252.3

Recommended: Eligibility for ENGL 100 or ESL 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:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

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

1. Describe the function of each of the primary ingredient groups used in baking.
2. List, explain the function of, and properly use the basic tools and pieces of equipment used in a bakeshop.
3. Use scales and measure properly, including balance and platform scales and liquid and dry measures.
4. Figure volume and weight equivalencies.
5. Convert from standard to metric measurement and from metric to standard.
6. Properly read recipes to create specified bakery products.
7. Convert recipes to desired yield.
8. Employ mise en place, mixing, shaping, baking, finishing and holding procedures for a variety of bread products, laminated doughs, choux pastry, pies, tarts, and quickbreads.
9. Employ mise en place, mixing, shaping, baking, finishing and holding procedures for a variety of cakes.
10. Describe decorating techniques and use a variety of special tools for this purpose.
11. Prepare rolled-in doughs for croissants, Danish, and puff pastry.
12. Prepare pate a choux products.
13. Properly mix, roll, and shape rolled and flaky crusts.
14. Prepare a variety of fillings for pies and tarts.
15. Evaluate the professional appearance of a variety of baked products.
16. Summarize sanitation and safety factors pertinent to bakeries and

production baking.

17. Discuss legal requirements for baking and catering operations.

Topics and Scope:

I. Primary Ingredient Groups and their Functions

A. Leavenings

B. Fats

C. Flours

D. Dairy

II. Basic tools and pieces of equipment

A. Hand tools

B. Machinery

III. Scales and Measures

A. Scales

1. balance

2. platform

B. Measures

1. liquid

2. dry

C. Volume and weight equivalencies

D. Metric conversion

IV. Recipes

A. Reading

B. Converting to desired yield

V. Bread

A. Doughs

1. commercial yeast doughs

2. wild yeast doughs

B. Mixing

1. mise en place

a. straight mix method

b. sponge mix method

2. shaping

3. baking

a. correct oven temperature

b. steam

4. finishing

5. holding

VI. Rolled-in Doughs

A. Procedures for incorporating fats

1. rolling-in

2. make-up

3. blitz method

4. four fold

5. turn

6. long method

7. three fold

8. water dough

B. Preparing rolled-in doughs

1. croissant

2. Danish

- 3. puff pastry
- VII. Pate a Choux Products
 - A. Eclairs
 - B. Cream puffs
 - C. Pastry creams
- VIII. Pies and Tarts
 - A. Crusts
 - 1. rolled
 - 2. flaky
 - B. Mixing, rolling, and shaping
 - C. Fillings
- IX. Quick breads
 - A. Muffins
 - B. Scones
 - C. Biscuits
- X. Basic Cakes
 - A. Cake bases
 - 1. foam
 - 2. butter
 - 3. chocolate
 - 4. meringue
 - B. Creaming methods
 - C. Frostings
 - D. Decorating
 - 1. Tools
 - 2. Techniques
- XI. Bread
- XII. Product Evaluation
- XIII. Sanitation and Safety Issues
- XIV. Legal Requirements for Bakery and Catering Operations

Assignment:

- 1. Problem-solving homework assignments including: equivalency worksheets, product costing sheets, product assessment sheets, scaling worksheets, recipe conversions, metric conversions.
- 2. Daily baking assignments.
- 3. Assessment activity after each course unit: evaluation of a baked product.
- 4. Eight unit exams (objective).
- 5. Reading: 15 - 25 pages per week.

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.

Homework problems

Problem solving
10 - 35%

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

Performance exams, Evaluation of baked products.

Skill Demonstrations
35 - 50%

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

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

Exams
15 - 30%

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 materials.