

CUL 255 Course Outline as of Fall 2017**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 rotate through stations of a student-run bakery, developing skills in yeast breads, plated desserts, and other baked goods for retail sale.

Prerequisites/Corequisites:

Course Completion of CUL 254

Recommended Preparation:**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, plated desserts, and other baked goods for retail sale. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 254

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

Student Learning Outcomes:

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

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

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. 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 a variety of baked goods for special orders.
9. Prepare a variety of restaurant plated desserts.
10. Prepare and serve coffee and espresso beverages.
11. Evaluate quality of a variety of baked products for retail sale
12. Demonstrate proper use and care of bakeshop equipment.
13. Employ standards of professionalism specific to the commercial kitchen environment.
14. Demonstrate teamwork and leadership in the kitchen.
15. 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. Plated Desserts
 - A. Menu design
 - B. Plate presentation
 - C. Chocolate techniques
 - D. Soft dessert techniques
- VI. Coffee
 - A. Categories
 - B. Production techniques
 - C. Equipment use and care
- VII. Seasonal Specialty Baking
 - A. Special order baking
 - B. Special order packaging
- VIII. Product Evaluation
 - A. Determining doneness
 - B. Evaluating quality and sale-ability
- IX. Attributes of the Professional Baker
 - A. Teamwork and leadership
 - B. Efficient time management and accuracy
 - C. Following written and verbal directions

All topics are covered in both the lecture and lab parts of the course.

Assignment:

Lecture Related Assignments:

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

Lab Related Assignments:

1. Daily baking assignments
2. Daily product assessment

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; inventory sheet; dessert menu

Writing
0 - 10%

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

Recipe conversions; 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
10 - 20%

Representative Textbooks and Materials:

Instructor prepared materials