CUL 254 Course Outline as of Fall 2020

CATALOG INFORMATION

Dept and Nbr: CUL 254 Title: INTRO TO BAKING & PASTRY
Full Title: Introduction to Baking and 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.

Prerequisites/Corequisites:
Course Completion or Current Enrollment in CUL 250 (or DIET 50) and CUL 250.1 and CUL 251A (or 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. (Grade Only)
Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 (or DIET 50) and CUL 250.1 and CUL 251A (or 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

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 professional baking.
2. Apply a working knowledge of sanitation and safety in a professional kitchen.
3. Define and use the basic terminology of the professional culinary arts.
4. Demonstrate basic skills, techniques, and guidelines used in professional baking and pastry.

Objectives:
Upon successful completion of this course, students will be able to:
1. Describe the function of each of the primary ingredient groups used in baking.
2. List and explain the function and proper use of the basic tools and pieces of equipment used in a bakeshop.
3. Demonstrate proper measurement techniques using balance and platform scales and liquid and dry measures.
4. Correctly read and execute recipes and formulas to create specified bakery products.
5. Convert recipes to desired yield.
6. Employ mise en place, mixing, shaping, baking, finishing and holding procedures for a variety of bread products, cakes, laminated doughs, choux pastry, pies, tarts, and quickbreads.
7. Describe decorating techniques and use a variety of special tools for this purpose.
8. Evaluate the professional appearance and taste of a variety of baked products.
9. Demonstrate standards of professionalism and terminology specific to the professional bakery environment.
10. Apply principles and proper procedures for sanitation and safe hygienic food handling.
11. Identify characteristics of high quality ingredients and finished products.

Topics and Scope:

I. Primary Ingredient Groups and Their Functions

A. Leavenings
B. Fats
C. Flours
D. Dairy
E. Produce
F. Flavorings
G. Sugars

II. Basic Tools and Pieces of Equipment
A. Hand tools
B. Commercial restaurant and bakery equipment

III. Scales and Measures
A. Scales
1. balance
2. platform
B. Volume Measures
1. liquid
2. dry

IV. Recipes and Formulas
A. Comprehension
B. Yield conversion

V. Bread
A. Doughs
1. commercial yeast doughs
2. wild yeast doughs
B. Mixing methods
1. straight mix method
2. sponge mix method
C. Shaping
D. Baking

VI. Laminated Doughs
A. Procedures for incorporating fat
B. Preparing laminated doughs and pastries
1. croissant
2. Danish
3. puff pastry

VII. Pate a Choux Pastries

VIII. Pies and Tarts
A. Crusts
1. flaky
2. cookie
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

5. chiffon
B. Mixing methods
C. Fillings, frostings, and coverings
D. Decorating
1. tools
2. techniques
XI. Sensory Evaluation
XII. Sanitation and Safety Practices in the Professional Kitchen

Assignment:

1. Homework assignments including: equivalency worksheets, recipe and formula conversions
2. Reading: 5 to 10 pages per week
3. Eight objective exams
4. Lab:
a. Daily baking assignments including product assessment sheets
b. Evaluation of baked products

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 - 20%

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

Evaluation of baked products through daily baking assignments	Skill Demonstrations 40 - 50%

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

Exams: true/false, multiple choice, short answers, matching	Exams 30 - 40%

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

Attendance, participation, and professionalism	Other Category 5 - 20%

Representative Textbooks and Materials:
Instructor prepared materials