

CUL 255 Course Outline as of Fall 2022**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 | 4.00 | Lecture Scheduled | 2.00 | 17.5 | Lecture Scheduled | 35.00 |
| Minimum | 4.00 | Lab Scheduled | 7.00 | 8 | Lab Scheduled | 122.50 |
| | | Contact DHR | 0 | | Contact DHR | 0 |
| | | Contact Total | 9.00 | | Contact Total | 157.50 |
| | | Non-contact DHR | 0 | | Non-contact DHR | 0 |

Total Out of Class Hours: 70.00

Total Student Learning Hours: 227.50

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:

This course builds on students introductory baking skills, as they rotate through the stations of a student-run bakery. Students will learn to make yeast breads, laminated doughs, pies, tarts, galettes, and other baked goods in production size quantity for retail sale.

Prerequisites/Corequisites:

Course Completion of CUL 254

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100 or equivalent

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

Description: This course builds on students introductory baking skills, as they rotate through the stations of a student-run bakery. Students will learn to make yeast breads, laminated doughs, pies, tarts, galettes, and other baked goods in production size quantity for retail sale. (Grade Only)

Prerequisites/Corequisites: Course Completion of CUL 254

Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent

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

Objectives:

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

1. Practice safe and hygienic food handling procedures relating to production baking.
2. Modify recipes for seasonality and quantity production.
3. Describe the function of ingredients and their effects on baked goods.
4. Practice 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 and serve coffee and espresso beverages.
9. Evaluate quality of a variety of baked products for retail sale.
10. Demonstrate proper use and care of bakeshop equipment.
11. Demonstrate standards of professionalism specific to the commercial kitchen environment.
12. Demonstrate teamwork and leadership in the kitchen.
13. Prepare and utilize 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. Coffee
 - A. Categories
 - B. Production techniques
 - C. Equipment use and care
- VI. Product Evaluation
 - A. Determining doneness
 - B. Evaluating quality and saleability
- VII. Attributes of the Professional Baker
 - A. Teamwork and leadership
 - B. Efficient time management and accuracy
 - C. Following written and verbal directions
- VIII. Sanitation and Safety Practices in the Professional Kitchen

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Assignments will include:

Lecture-Related Assignments:

1. Convert recipes to formulas.
2. Complete daily and weekly inventory sheets.
3. Create a bakeshop prep list (5-8).
4. Exams (4 - 8).

Lab-Related Assignments:

1. Daily baking assignments.
2. Daily packaging assignments.
3. 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 lists; inventory sheets

Writing
5 - 10%

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

Recipe conversions

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

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