**CUL 254 Course Outline as of Fall 2024**

# 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 | 3.50 | Lecture Scheduled | 2.00 | 17.5 | Lecture Scheduled | 35.00 |
| Minimum | 3.50 | Lab Scheduled | 5.00 | 6 | Lab Scheduled | 87.50 |
| | | Contact DHR | 0 | | Contact DHR | 0 |
| | | Contact Total | 7.00 | | Contact Total | 122.50 |
| | | Non-contact DHR | 0 | | Non-contact DHR | 0 |

Total Out of Class Hours: 70.00 Total Student Learning Hours: 192.50

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| 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:**
Baking is both a science and an art. In this hands-on course, students will learn the function of various ingredients, including how different methods and techniques impact resulting baked goods. This course is an introduction to the baking and pastry skills utilized in a commercial kitchen. Students will learn proper measuring, basic formulas, and conversion principles.

**Prerequisites/Corequisites:**
Course Completion or Current Enrollment in CUL 230 and CUL 251A; OR Course Completion of CUL 250 and CUL 250.1 and Course Completion or Current Enrollment in CUL 251A; OR Course Completion of DIET 50 and CUL 250.1 and CUL 252.3

**Recommended Preparation:**
Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.

**Limits on Enrollment:**

**Schedule of Classes Information:**
Description: Baking is both a science and an art. In this hands-on course, students will learn the function of various ingredients, including how different methods and techniques impact resulting

baked goods. This course is an introduction to the baking and pastry skills utilized in a commercial kitchen. Students will learn proper measuring, basic formulas, and conversion principles. (Grade Only)
Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 230 and CUL 251A; OR Course Completion of CUL 250 and CUL 250.1 and Course Completion or Current Enrollment in CUL 251A; OR Course Completion of DIET 50 and CUL 250.1 and CUL 252.3
Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.
Limits on Enrollment:
Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

## ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

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| **AS Degree:** | **Area** | Effective: | Inactive: |
| **CSU GE:** | **Transfer Area** | Effective: | Inactive: |
| **IGETC:** | **Transfer Area** | Effective: | Inactive: |

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| **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:**
At the conclusion of this course, the student should 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 digital 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. Explain 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 (including local and seasonal) 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. Digital
- B. Volume measures
  1. Liquid
  2. Dry

IV. Recipes and Formulas
- A. Understanding standard recipe format
- 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. Proofing
- E. 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
A. Determining doneness
B. Evaluating quality and saleability

XII. Sanitation and Safety Practices in the Professional Kitchen

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

**Assignment:**

Lecture-Related Assignments:
1. Weekly reading (10-15 pages).
2. Recipe interpretation and conversion assignments (4-6).
3. Exams (5-8, written portion included).

Lab-Related Assignments:
1. Daily baking assignments.
2. Daily baking self-assessment and critique.
3. Practical laboratory work.

**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.

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| 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<br>0 - 0% |

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

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| Recipe interpretation and conversions; daily baking self-assessment and critique | Problem solving<br>10 - 20% |

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

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| Daily baking assignments; daily baking self-assessment and critique; practical laboratory work | Skill Demonstrations<br>40 - 50% |

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

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| Exams | Exams<br>30 - 40% |

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

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| Attendance; participation; professionalism | Other Category<br>5 - 20% |

**Representative Textbooks and Materials:**
Instructor prepared materials