

CA A124: PRINCIPLES OF BAKING 1

Item	Value
Curriculum Committee Approval Date	10/06/2021
Top Code	130630 - Culinary Arts
Units	2 Total Units
Hours	90 Total Hours (Lecture Hours 18; Lab Hours 72)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	Yes
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

Course Description

Study the fundamentals of baking, including ingredient composition and function, preparation and evaluation of yeast, roll-in yeast, and quick breads, biscuits and muffins, cookies, shortened cakes, pies, custards, and recipe conversion. Students will be required to follow hospitality department dress standards. PREREQUISITE: FBM A102 or FSM A160 or concurrent enrollment. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Demonstrate competence in making bread, cookies, custards, and doughs, while operating with professional tools and equipment.

Course Objectives

1. Identify and practice proper techniques of sanitation and safety.
2. Practice proper techniques in station organization and timing.
3. Apply principles of baking production to obtain quality baked goods.
4. Skillfully operate equipment in baking lab.
5. Produce successfully yeast rolls, breads, roll-in yeast dough, quick breads, pies, shortened cakes, cookies, custards, puddings and sauces.
6. Compare and contrast standards for quality baked products.
7. Define terminology used in bakery production.
8. Demonstrate skill to use given recipes.
9. Develop skill to alter standard baking recipes.
10. Evaluate finished product.

Lecture Content

Introduction Explanation of the duties of the baker/pâtissier Demonstration of safe operation of equipment used in preparation of baked goods Definition of basic terminology Basic Baking Skills Weights and measures Balance scale Portion scale Volume measures Measuring spoons Safe use and cleaning of small and large equipment Floor mixer and attachments Table mixers and attachments Revolving oven Convection oven Proof Box Sheeter Donut fryer Use of recipes and recipe conversion Sanitation in bakeshop Proper set up and use of pot sink Personal sanitation Bench and equipment cleaning Proper food

handling and holding temperatures Baking theory Yeast bread, quick bread, cookie, shortened cakes, pie production Leavening process Starch cookery Ingredients and their uses Basic bread ingredients: flour, water, yeast, salt Other ingredients: chemical leavening, shortening, sugar, eggs, milk, flavoring, spices, other additives Basic understanding of the production of: Yeast bread: pan breads, soft and hard rolls, crisp crust breads, specialty breads Quick bread: biscuits, muffins, popovers, loaf breads Shortened cakes: chocolate, white and yellow Simple cookies, chocolate chip, peanut butter, oatmeal, brownies Simple pudding: baked custard, bread pudding, crème anglaise Evaluation Learn the minimum standards for baked products Learn to evaluate finished product as to crumb, texture, flavor, crust, etc.

Lab Content

Measurements Fractions, Ounces/Pounds Scaling ingredients by weight and volume Cookies Mixing and production methods Tarts Dough mixing and production methods Fillings for baked tarts Quick Breads Biscuits and muffins Mixing and production methods Donuts Mixing and production methods Pie dough and pies Crusts and fillings Mixing and production methods Cakes Creaming, one and two-stage methods Scaling, panning, baking, de-panning, storage Custards and sauces Basic custards, fillings, and sauces Baked and stove-top production Yeast doughs Soft dough- dinner rolls Rich dough- braided challah and caramel rolls/cinnamon rolls Crisp crust dough- sourdoughs Rolled-in yeast dough - croissant and Danish

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)

Instructional Techniques

Lecture, demonstration, group discussion, lab practice, videos, periodical and internet class searches

Reading Assignments

Text and online lecture assignments, approx. 2 hours per week

Writing Assignments

Students will complete a written project and periodic essay assignment, approx. 8 hours. Proficiency is evaluated during laboratory as well as practical baking test.

Out-of-class Assignments

Production of bread product, approx. 10 hours total

Demonstration of Critical Thinking

Lab participation and practical exams Quizzes, exams, written assignments, reports, and student workbook

Required Writing, Problem Solving, Skills Demonstration

Students will complete a written project and periodic essay assignment. Proficiency is evaluated during laboratory as well as practical baking test.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

Textbooks Resources

1. Required Gisslen, W. . Professional Baking, 7th ed. Hoboken, NJ: J. Wiley, 2016

Other Resources

1. Recipe syllabus for Lab, OCC 2. Student supplied uniform: chef coat, checkered pants, neckerchief, apron, side towel, hat, and work shoes. 3. Student supplied knife and utensils to include: chefs knife, paring knife, measuring spoons, pastry brush, vegetable peeler, wire whisk, carrying case.