

CA A236: DIRECTED PRACTICE FOR BAKING AND PASTRY 1

Item	Value
Curriculum Committee Approval Date	10/18/2023
Top Code	130630 - Culinary Arts
Units	2 Total Units
Hours	114 Total Hours (Lecture Hours 6; Other Hours 108)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

Course Description

A directed opportunity for on-the-job baking and pastry training that includes practical training at OCC bakery in quantity bakery production. Students will be required to follow dress standards and company policies of conduct, set by the facility in which they are working. Six hours of seminar, 108 work hours arranged. PREREQUISITE: CA A124. ADVISORY: CA A126. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Work in the OCC cafeteria bakery, while increasing speed and comprehension of a business environment, and evaluating personal goals.

Course Objectives

- 1. Participate in each operation at an appropriated level either through directly supervised or delegated task performance at the OCC bakery.
- 2. Participate in all activities as they pertain to their particular area of interest.
- 3. Identify appropriate work place goals and objectives which will accomplish those goals.
- 4. Develop confidence and self-assurance within the work place.
- 5. Adhere to employment policies and scheduling.
- 6. Observe the dynamics of human relations in the work environment.
- 7. Apply skills learned in the classroom to actual working conditions.
- 8. Evaluate self-achievements and accomplishments.

Lecture Content

Writing measurable learning objectives related to personal and directed practice site need including what is to be accomplished, how it will be accomplished, how it will be evaluated and completion date. Routine objectives Personal objectives Creative objectives Critical thinking objectives Subject matter objectives Interviewing with OCC Pastry Chef and receiving approval on learning objectives Learning objectives will be monitored for progress throughout the semester Maintaining a record of directed practice experiences and time. Journal of prescribed content

relating to learning objectives. Overview of directed practice site and maintenance of logs and assignment sheets. Reviewing achievement of learning objectives and effectiveness of directed practice assignments with instructor and OCC Pastry Chef.

Lab Content

Writing measurable learning objectives related to personal and directed practice site need including what is to be accomplished, how it will be accomplished, how it will be evaluated and completion date. Routine objectives Personal objectives Creative objectives Critical thinking objectives Subject matter objectives Interviewing with OCC Pastry Chef and receiving approval on learning objectives Learning objectives will be monitored for progress throughout the semester Maintaining a record of directed practice experiences and time. Journal of prescribed content relating to learning objectives. Overview of directed practice site and maintenance of logs and assignment sheets. Reviewing achievement of learning objectives and effectiveness of directed practice assignments with instructor and OCC Pastry Chef.

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Work Experience (20)
- Directed/Independent Study (40)

Instructional Techniques

Student will receive instruction and one-on-one conferencing related to instructional objectives. The site supervisor will process and provide goal achievement input and evaluation of student's job performance on an on-going basis. The instructor/coordinator will provide on-site goal achievement assessment and reassessment, as well as final evaluation.

Writing Assignments

Maintain record or journal of directed practice experience and documentation of hours, approximately 1 1/2 hours per week. Proficiency will be demonstrated by achieving competency per individual agreement as determined by evaluation process. Active participatory experience in individual study or group assignments is the basic means by which learning objectives are obtained.

Out-of-class Assignments

Students will spend approximately 50 hours throughout the semester producing a portfolio of work.

Demonstration of Critical Thinking

Evaluation by directed practice site supervisor Self-evaluation of accomplishment of objectives Evaluation by directed practice instructor of journal entries, completion of hours and evaluation objectives

Required Writing, Problem Solving, Skills Demonstration

Maintain record or journal of directed practice experience and documentation of hours Proficiency will be demonstrated by achieving competency per individual agreement as determined by evaluation process. Active participatory experience in individual study or group assignments is the basic means by which learning objectives are obtained.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/waitress): Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

Other Resources

1. Selected handout materials to be provided and distributed by the instructor