

El Paso Community College
Syllabus
Part II
Official Course Description

SUBJECT AREA	<u>Culinary Arts and Related Sciences</u>								
COURSE RUBRIC AND NUMBER	<u>PSTR 1301</u>								
COURSE TITLE	<u>Fundamentals of Baking</u>								
COURSE CREDIT HOURS	<table border="0" style="margin-left: auto; margin-right: auto;"> <tr> <td style="text-align: center;"><u>3</u></td> <td style="text-align: center;"><u>2</u></td> <td style="text-align: center;">:</td> <td style="text-align: center;"><u>4</u></td> </tr> <tr> <td style="text-align: center;">Credits</td> <td style="text-align: center;">Lec</td> <td></td> <td style="text-align: center;">Lab</td> </tr> </table>	<u>3</u>	<u>2</u>	:	<u>4</u>	Credits	Lec		Lab
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Credits	Lec		Lab						

I. Catalog Description

Studies the fundamentals of baking including yeast dough, quick breads, pies, cakes, cookies, and tarts. Instructs in flours, fillings, and ingredients. Includes topics on baking terminology, tool and equipment, formula conversions, functions of ingredients, and the evaluation of baked products. **Corequisites: CHEF 1301 and CHEF 1305. (2:4). Lab fee.**

II. Course Objectives

A. Unit I. Principles of Baking

1. Define mixing methods.
2. Demonstrate the importance of weighing and measures in the baking process.
3. Introduce baker's percentages.
4. Explain the factors that control gluten development in baked products.

B. Unit II. Baking Equipment and Ingredients

1. Define the function of each of the major ingredients used in the bakeshop.
2. Identify and utilize the various types of flour used to produce various baked goods.
3. Identify tools and equipment unique to the bakeshop.
4. Select and utilize appropriate tools and equipment in a safe and sanitary manner

C. Unit III. Breads and Rolls

1. Explain the role carbon dioxide plays in the leavening of yeast breads.
2. Identify yeast.
3. List the different types of yeast.
4. Define gluten and explain its role in yeast production.
5. Demonstrate the 12 steps of yeast dough production.
6. Discuss the differences between yeast breads and quick breads.
7. Define what chemical leavening agents are and explain their roles in baked goods.
8. Discuss baking powder, baking soda, and ammonium carbonate.
9. Identify and perform the three quick bread mixing methods.

- D. Unit IV. Rich Yeast Breads
1. Explain the steps in making rich yeast breads.
 2. Identify and produce various rich yeast breads.
 3. Identify and describe pre-ferments in rich dough.
 4. Evaluate the quality of prepared rich breads and rolls.
- E. Unit V. Cookies
1. Identify the characteristics of and mixing method for a variety of cookies.
 2. Demonstrate the procedure for producing several basic cookies.
 3. Utilize a variety of textures, flavors, and mixing techniques for cookies.
- F. Unit VI. Pies and Tarts
1. Analyze the various types of pie dough for a variety of crusts.
 2. Determine the topping ingredients for each type of pie.
 3. Analyze the variations of fresh and cooked pie fillings.
 4. Analyze the various tart doughs for a variety of crusts.
 5. Analyze the variations of fresh and cooked tart fillings.
- G. Unit VII. Cakes and Tortes
1. Identify various cakes and tortes.
 2. Identify appropriate cakes and tortes for the bakeshop.
 3. Prepare a variety of cakes and tortes.
 4. Discuss the display of cakes and tortes.
- H. Unit VIII. Custards and Creams
1. Determine the ratio for proper custard and develop sugar caramel.
 2. Analyze the production and the ratios in the cooked and baked custards.
 3. Demonstrate the production techniques for stirred creams and puddings.
 4. Identify the factors involved in creating a mousse.
- I. Unit IX. Plated Desserts 2.1 all
1. Identify the types of main items common to plated desserts.
 2. Identify the components common to plated desserts.
 3. Prepare various types of crisp components.
 4. Prepare various types of dessert sauces.
 5. Prepare various fruit components.

III. THECB Learning Outcomes (WECM)

1. Identify and explain baking terms, ingredients, equipment, and tools.
2. Scale and measure ingredients.
3. Convert and cost recipes.
4. Safely operate baking equipment and tools.
5. Prepare yeast products, quick breads, pies, tarts, cookies, various cakes, icings.
6. Demonstrate decorating techniques.
7. Produce commercially acceptable baked products.

IV. Evaluation

A. Pre-assessment

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

B. Challenge Exam

Students who wish to challenge the course should contact the Testing Center and the Instructional Dean. Challenges must be accomplished before the census cut-off date. Students who have previously received a W or a letter grade for the course are not eligible to challenge this course.

C. Post-Assessment

The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.

The evaluation of the sauces should be based on the student's mastery of the assigned objectives. In addition to Fundamentals of Baking preparations, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require researching of recipes.

It is essential that student do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another.

Any projects will be devised at the instructor's discretion. In addition to Fundamentals of Baking fabrication, they may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require that recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management Classes. The exam should consist of (or at least include) a written test and/or a hands-on preparation given inclass/lab during the scheduled final examination period.

If the instructor determines the final Fundamentals of Baking fabrication and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work.

If the instructor judges that the final Fundamentals of Baking fabrication and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% of the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

Grading Scale:

- A. A = 90 – 100 I = Incomplete
- B. B = 80 – 89 W = Withdrew/ Withdrawn
- C. C = 70 – 79
- D. D = 60 – 69
- E. F = below 60

V. **Disability Statement (Americans with Disabilities Act [ADA])**

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112(831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

VI. **6 Drop Rule**

Students who began attending Texas public institutions of higher education for the first time during the Fall2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.