

**El Paso Community College**  
**Syllabus**  
**Part II**  
**Official Course Description**

<b>SUBJECT AREA</b>	<u><b>Culinary Arts and Related Sciences</b></u>
<b>COURSE RUBRIC AND NUMBER</b>	<u><b>PSTR 1342</b></u>
<b>COURSE TITLE</b>	<u><b>Quantity Bakeshop Production</b></u>
<b>COURSE CREDIT HOURS</b>	<u><b>3    2    :    4</b></u> <b>Credits   Lec   Lab</b>

**I.     Catalog Description**

Provides an advanced baking technique to include volume production of a variety of breads and desserts.  
**Prerequisite: PSTR 2264. Corequisites: PSTR 1340. (2:4). Lab fee.**

**II.    Course Objectives**

A. Unit I. Introduction to Bakeshop Operations

- 1) Identify station breakdown associated with the bakeshop.
- 2) Identify job descriptions for each bakeshop position.
- 3) Determine needs based off display case and space available.
- 4) Identify quality control points for all bakeshop items.

B. Unit II. Storage and Shelf Life

- 1) Identify key factors in packaging and marketing.
- 2) Identify storage methods.
- 3) Determine product quality & wholesomeness.
- 4) Set up and maintenance of retail pastry food case.

C. Unit III. Standard Operating Procedures (SOP)

- 1) Determine SOP for safety in the bakeshop.
- 2) Determine SOP for sanitation in the bakeshop.
- 3) Identify SOP for opening and closing by station.
- 4) Identify SOP for cashier and monetary transactions.

D. Unit IV. Deli Sandwiches

- 1) Review sandwich production.
- 2) Determine appropriate garnishes and sides.
- 3) Identify appropriate breads and rolls for sandwiches in bakeshop production.
- 4) Identify a variety of fillings as determined by menus.

E. Unit V. Breads and Rolls

- 1) Review bread and roll production.
- 2) Identify appropriate breads and rolls for bakeshop production form.
- 3) Prepare breads and rolls as determined by production forms.
- 4) Organize display of breads and rolls.

F. Unit VI. Cakes and Tortes

- 1) Review cakes and tortes production.

- 2) Identify appropriate cakes, and tortes for bakeshop production form.
- 3) Prepare cakes and tortes as determined by bakeshop needs.
- 4) Organize display of cakes and tortes.

G. Unit VII. Pastries and Petit Fours

- 1) Review pastries and petit fours production.
- 2) Identify appropriate pastries and petit fours for bakeshop production forms.
- 3) Prepare pastries and petit fours as determined by production forms.
- 4) Organize display of pastries and petit fours.

H. Unit VIII. Teacakes and Cookies

- 1) Review teacake and cookie production.
- 2) Identify appropriate teacakes and cookies for bakeshop production forms.
- 3) Prepare teacakes and cookies as determined by production forms.
- 4) Organize display of teacakes and cookies.

I. Unit IX. Pies and Tarts

- 1) Review pie and tart production.
- 2) Identify appropriate pies and tarts for bakeshop production form.
- 3) Prepare pies and tarts as determined by production forms.
- 4) Organize display of pies and tarts.

### III. THECB Learning Outcomes (WECM)

Demonstrate advanced baking techniques in the quantity production of breads and desserts to meet commercially acceptable standards.

### 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 student's work should be based on the student's mastery of the assigned objectives. In addition to 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 students 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 menu 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. The exam should consist of (or at least include) a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period.

If the instructor feels the final practical and/or written exam does 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 practical and/or written exam meets 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.

a. Grading Scale:

A = 90 – 100

I = Incomplete

B = 80 – 89

W = Withdrew/ Withdrawn

C = 70 – 79

D = 60 – 69

F = below 60

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

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 (main title)**

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 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.

**VII. Title IX and Sex Discrimination**

Title 9 (20 U.S.C. 1681 & 34 C.F.R. Part 106) states the following "No person in the United States shall, on the basis of sex, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any educational program or activity receiving Federal financial assistance." The Violence Against Women Act (VAWA) prohibits stalking, date violence, sexual violence, and domestic violence for all students, employees and visitors (male and female). If you have any concerns related to discrimination, harassment, or assault (of any type) you can contact the Assistant to the Vice President for Student and Enrollment Services at 915-831-2655. Employees can call the Manager of Employee Relations at 915-831-6458. Reports of sexual assault/violence may also be reported to EPCC Police at 915-831-2200.