

## SYLLABUS

**DATE OF LAST REVIEW:** 07/2019

**CIP CODE:** 12.0505

**SEMESTER:** DEPARTMENTAL SYLLABUS

**COURSE TITLE:** Beginning Baking

**COURSE NUMBER:** CULN 0206

**CREDIT HOURS:** 3

**INSTRUCTOR:** DEPARTMENTAL SYLLABUS

**OFFICE LOCATION:** DEPARTMENTAL SYLLABUS

**OFFICE HOURS:** DEPARTMENTAL SYLLABUS

**TELEPHONE:** DEPARTMENTAL SYLLABUS

**EMAIL:** DEPARTMENTAL SYLLABUS  
*KCKCC issued email accounts are the official means for electronically communicating with our students*

**PREREQUISITES:** ServSafe (CULN 0205)

**REQUIRED TEXT AND MATERIALS:** Please check with the KCKCC bookstore, <http://www.kckccbookstore.com> for the required text for your particular class.

**COURSE DESCRIPTION:** Students will explore the basic principles behind the science of baking: equipment; ingredients and their specific functions; and the various elements/techniques used to create baked goods. Students will produce a variety of baked products including yeast breads; quick breads; cookies; and pies.

**METHOD OF INSTRUCTION:** A variety of instructional methods may be used depending on content area. These include but are not limited to: lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

### **COURSE OUTLINE:**

- I. Equipment
  - A. Small and Large equipment
    - 1. Functions
    - 2. Safety and sanitation
- II. Bakeshop Production: Basic Principles and Ingredients
  - A. Science of baking
  - B. Ingredients
  - C. Bakeshop math

### III. Yeast Products

- A. Understanding yeast dough
- B. Dough formulas and techniques
  - 1. Preparing yeast products

### IV. Quick Breads

- A. Understanding quick breads
- B. Mixing and production methods
  - 1. Preparing quick breads

### V. Cookies

- A. Varieties and mixing methods
  - 1. Preparing cookies

### VI. Pies

- A. Fillings and crusts
  - 1. Preparing fillings
  - 2. Preparing crusts
  - 3. Assembling and baking pies

### **EXPECTED LEARNER OUTCOMES:**

- A. The student will be able to identify, use and care for baking equipment appropriate to each piece and product being made.
- B. The student will be able to understand the basic processes and ingredients involved in the baking process.
- C. The student will be able to apply math formulas associated with baking recipes and production.
- D. The student will be able to create a variety of yeast products using different mixing and makeup methods.
- E. The student will be able to create quick breads using the biscuit and muffin methods, along with other breads using leaveners other than yeast.
- F. The student will be able to understand and prepare seven varieties of cookies using different mixing and makeup methods.
- G. The student will be able to understand and prepare a variety of pie dough, fillings and garnishes.

### **COURSE COMPETENCIES:**

Upon successful completion of the course:

*The student will be able to identify, use and care for baking equipment appropriate to each piece and product being made.*

- 1. The student will be able to identify and describe equipment used in the bakeshop production.
- 2. The student will be able to demonstrate proper safety and sanitation for each piece of equipment.
- 3. The student will be able to select equipment appropriate for each item being produced.

*The student will be able to understand the basic processes and ingredients involved in the baking process.*

- 4. The student will be able to explain the importance of weighing ingredients.
- 5. The student will be able to calibrate and use scales accurately.
- 6. The student will be able to describe the major ingredients of baked goods; their functions and characteristics.

7. The student will be able to identify and explain the factors that control the development of gluten in baked products.
8. The student will be able to explain the changes that take place in a dough or batter as it bakes.
9. The student will be able to prevent or retard the staling of baked items.

*The student will be able to apply math formulas associated with baking recipes and production.*

10. The student will be able to adjust recipe formulas using baker's percentages.
11. The student will be able to differentiate between units of measurement.
12. The student will be able to apply basic math formulas to problems.

*The student will be able to create a variety of yeast products using different mixing and makeup methods.*

13. The student will be able to identify and explain the three methods for mixing yeast dough.
14. The student will be able to list and follow the steps in yeast dough production.
15. The student will be able to prepare a variety of breads and dinner rolls.
16. The student will be able to prepare a variety of sweet dough products.
17. The student will be able to prepare Danish pastry and croissants.

*The student will be able to create quick breads using the biscuit and muffin methods, along with other breads using leaveners other than yeast.*

18. The student will be able to differentiate the two types of dough mixtures for quick breads.
19. The student will be able to prepare baking powder biscuits and variations.
20. The student will be able to prepare muffins, loaf breads, coffee cakes, and corn breads.
21. The student will be able to prepare popovers.

*The student will be able to understand and prepare seven varieties of cookies using different mixing and makeup methods.*

22. The student will be able to list and explain the factors responsible for crispness, softness, chewiness, and spread in cookies.
23. The student will be able to differentiate and demonstrate the three basic cookie mixing methods.
24. The student will be able to prepare the seven basic cookie types: dropped, bagged, rolled, molded, icebox, bar and sheet.
25. The student will be able to prepare pans for, bake and cool cookies.

*The student will be able to understand and prepare a variety of pie dough, fillings and garnishes.*

26. The student will be able to list and describe the ingredients used in pie dough.
27. The student will be able to compare and contrast the varying pie dough types.
28. The student will be able to prepare flaky pie dough and mealy pie dough.
29. The student will be able to prepare crumb crusts and short, or cookie crusts.
30. The student will be able to prepare the following pie fillings: fruit (three methods), custard/soft-fillings, cream pie fillings and chiffon fillings.
31. The student will be able to prepare standard meringues and meringue products.
32. The student will be able to assemble, bake and plate pies using appropriate garnish.

**ASSESSMENT OF LEARNER OUTCOMES:**

Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

**SPECIAL NOTES:**

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

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All enrolled students at Kansas City Kansas Community College are subject to follow all rules, conditions, policies and procedures as described in both the Student Code of Conduct as well as the Student Handbook. All Students are expected to review both of these documents and to understand their responsibilities with regard to academic conduct and policies. The Student Code of Conduct and the Student Handbook can be found on the KCKCC website.