

## SYLLABUS

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

**CIP CODE:** 12.0505

**SEMESTER:** Departmental Syllabus

**COURSE TITLE:** Advanced Baking

**COURSE NUMBER:** CULN 0207

**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), Beginning Baking (CULN 0206)

**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 take a more in-depth look at Baking and Pastry used in the bakeshop. An introduction to pastry making is incorporated into a variety of products that will be prepared. Students will be preparing cakes and frosting; decorate cakes; creams; custards; sauces; fruit desserts; and other advanced products.

**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. Cakes

- A. High-fat Cakes
  - B. Low-fat Cakes
  - C. Scaling, panning, baking and cooling
  - D. Specialty Cakes
- II. Frostings
  - A. Types of frosting
  - B. Decorating techniques
- III. Puff Pastry Dough and Products
  - A. Pastry creams
  - B. Sauces
- IV. Frozen Desserts
  - A. Ice Cream
  - B. Sorbet
  - C. Sherbet
  - D. Assembled frozen products
- V. Specialty Desserts and Products
  - A. Desserts with multiple components
  - B. Special diet desserts/products

#### **EXPECTED LEARNER OUTCOMES:**

- A. The student will be able to follow the correct procedures to produce cakes using various formulas.
- B. The student will be able to produce six types of frosting and apply correctly to cakes.
- C. The student will be able to prepare puff pastry dough, accompanying creams and sauces.
- D. The student will be able to prepare ice creams; sorbet; sherbet; and assembled frozen desserts.
- E. The student will be able to prepare specialty desserts; gluten-free products; diabetic products; and multiple component desserts.

#### **COURSE COMPETENCIES:**

Upon successful completion of this course:

*The student will be able to follow the correct procedures to produce cakes using various formulas.*

- 1. The student will be able to adjust recipes by applying basic math formulas to problems.
- 2. The student will be able to prepare the five basic cake mixing methods.
- 3. The student will be able to demonstrate appropriate pan selection for each cake produced.
- 4. The student will be able to describe the characteristics of high-fat cakes and low-fat cakes.
- 5. The student will be able to prepare high-fat or shortened cakes; and low-fat or foam-type cakes.
- 6. The student will be able to explain reasons cakes fail during the baking process and describe how to correct the issue.

*The student will be able to produce six types of frosting and apply correctly to cakes.*

- 7. The student will be able to describe the six types of frosting.

8. The student will be able to prepare six types of frosting.
9. The student will be able to assemble and ice simple layer cakes, sheet cakes and cupcakes.
10. The student will be able to make and use a paper decorating cone.
11. The student will be able to use a pastry bag to make simple icing decorations.

*The student will be able to prepare puff pastry dough, accompanying creams and sauces.*

12. The student will be able to prepare puff pastry dough and puff dough products.
13. The student will be able to prepare éclair paste and éclair paste products.
14. The student will be able to cook sugar syrups to the seven stages of hardness.
15. The student will be able to prepare crème anglaise, pastry cream and baked custard.
16. The student will be able to prepare dessert sauces.

*The student will be able to prepare ice creams; sorbet; sherbet; and assembled frozen desserts.*

17. The student will be able to differentiate between ice cream, sorbet and sherbet.
18. The student will be able to prepare a variety of ice creams, sorbets, and sherbets.
19. The student will be able to assemble frozen desserts.

*The student will be able to prepare specialty desserts; gluten-free products; diabetic products; and multiple component desserts.*

20. The student will be able to prepare starch-thickened puddings and baked puddings.
21. The student will be able to prepare Bavarians, mousses and dessert soufflés.
22. The student will be able to analyze the health trends in America and explain the importance of creating products to address varying food issues.
23. The student will be able to prepare gluten-free products.
24. The student will be able to prepare diabetic desserts and products.
25. The student will be able to prepare desserts with multiple components.
26. The student will be able to present finished products on a plate with appropriate garnish and sauce.

**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.

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college's policy on non-discrimination be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

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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.