

SYLLABUS

DATE OF LAST REVIEW:	02/2013
CIP CODE:	12.0505
SEMESTER:	Departmental Syllabus
COURSE TITLE:	Baking & Pastry
COURSE NUMBER:	CULN0210
CREDIT HOURS:	4
INSTRUCTOR:	Departmental Syllabus
OFFICE LOCATION:	Departmental Syllabus
OFFICE HOURS:	Departmental Syllabus
TELEPHONE:	Departmental Syllabus
EMAIL:	KCKCC issued email accounts are the official means for electronically communicating with our students.
PREREQUISITES:	Departmental Syllabus

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

COURSE DESCRIPTION: This course will explore the principles of bakeshop production including the science of baking. Students will receive instruction and lab experience in yeast breads; quick breads; cakes/icing; pies; cookies; pastry products.

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

COURSE OUTLINE:

- I. Bakeshop Production: Basic Principle and Ingredients
 - A. Basic Principles of Baking
 1. Formulas and Measurements
 2. Mixing and Gluten Development
 3. The Baking Process
 4. Staling
 - B. Ingredients
 1. Flours, Meals and Starches
 2. Fats
 3. Sugars
 4. Liquids
 5. Eggs
 6. Leavening Agents
 7. Salt, Flavorings and Spices
- II. Yeast Products
 - A. Understanding Yeast Products
 1. Yeast Product Types
 2. Mixing Methods
 3. Steps in Yeast Dough Production
 - B. Dough Formulas and Techniques
 1. Bread and Roll Formulas
 2. Rolled-in doughs, Danish pastry and croissants
 3. Makeup techniques
- III. Quick Breads
 - A. Mixing and production methods
 1. Formulas
- IV. Cakes and Icings
 - A. Understanding cake making
 1. Basic mixing methods
 2. Cake formula types
 3. Scaling and panning
 4. Baking and cooling
 5. Altitude adjustments
 - B. Cake Formulas
 1. Creaming method
 2. Two-stage method
 3. Foaming method
 - C. Icings; production and application
 1. Producing and handling basic types
 2. Assembling and icing cakes
- V. Cookies
 - A. Cookie characteristics and their causes
 - B. Mixing methods
 - C. Types and makeup methods

- D. Panning, baking and cooling
- VI. Pies and Pastries
 - A. Pies
 - 1. Pie doughs
 - 2. Assembly and baking
 - 3. Fillings
 - B. Pastries, Meringues, and Fruit Desserts
 - 1. Puff pastry
 - 2. Éclair paste
 - 3. Meringues
 - 4. Fruit desserts
- VII. Creams, Custards, Puddings, Frozen Desserts and Sauces
 - A. Sugar cooking
 - B. Basic custards and creams
 - C. Puddings
 - D. Bavarians, chiffons, mousses and soufflés
 - E. Frozen desserts
 - F. Dessert sauces

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to understand the basic processes and ingredients that proceed to actual production.
- B. The student will be able to understand the basic principles of gluten development and yeast fermentation.
- C. The student will be able to identify and practice biscuit and muffin methods along with leaveners not requiring yeast.
- D. The student will be able to understand and produce cakes/icings using a variety of formulas.
- E. The student will be able to understand and practice creating various cookies.
- F. The student will be able to understand and prepare various pastries utilized in a bakeshop.
- G. The student will be able to understand and prepare various sauces, creams and custards used in a bakeshop.

COURSE COMPETENCIES:

The student will be able to understand the basic processes and ingredients that proceed to actual production.

- 1. The student will be able to explain the importance of weighing ingredients.
- 2. The student will be able to calibrate and use scales accurately.
- 3. The student will be able to calculate formulas based on baker's percentages.
- 4. The student will be able to explain the factors that control the development of gluten in baked products.
- 5. The student will be able to explain the changes that take place in a dough or batter as it bakes.
- 6. The student will be able to prevent or retard the staling of baked items.
- 7. The student will be able to describe the major ingredients of baked goods and their functions and characteristics.

The student will be able to understand the basic principles of gluten development and yeast fermentation.

8. The student will be able to prepare breads and dinner rolls.
9. The student will be able to prepare sweet dough products.
10. The student will be able to prepare Danish pastry and croissants.

The student will be able to identify and practice biscuit and muffin methods along with leaveners not requiring yeast.

11. The student will be able to prepare baking powder biscuits and variations.
12. The student will be able to prepare muffins, loaf breads, coffee cakes, and corn breads.
13. The student will be able to prepare popovers.

The student will be able to understand and produce cakes/icings using a variety of formulas.

14. The student will be able to demonstrate the five basic cake mixing methods.
15. The student will be able to describe the characteristics of high-fat cakes and low-fat cakes.
16. The student will be able to prepare high-fat, or shortened, cakes and low-fat, or foam-type cakes.

The student will be able to understand and practice creating various cookies.

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

The student will be able to understand and prepare various pastries utilized in a bakeshop.

21. The student will be able to prepare flaky pie dough and mealy pie dough.
22. The student will be able to prepare crumb crusts and short, or cookie crusts.
23. The student will be able to assemble and bake pies.
24. The student will be able to prepare the following pie fillings: Fruit (using cooked juice method), cooked fruit method, old-fashion method; custard/soft-fillings; cream pie fillings and chiffon fillings.
25. The student will be able to prepare puff pastry dough and puff dough products.
26. The student will be able to prepare éclair paste and éclair paste products.
27. The student will be able to prepare standard meringues and meringue products.
28. The student will be able to prepare fruit desserts.

The student will be able to understand and prepare various sauces, creams and custards used in a bakeshop.

29. The student will be able to cook sugar syrups to the seven stages of hardness.

30. The student will be able to prepare crème anglaise, pastry cream and baked custard.
31. The student will be able to prepare starch-thickened puddings and baked puddings.
32. The student will be able to prepare Bavarians, chiffons, mousses and dessert soufflés.
33. The student will be able to assemble frozen desserts.
34. The student will be able to prepare dessert sauces.

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.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Center at (913) 288-7670 V/TDD.

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.