

SYLLABUS

DATE OF LAST REVIEW:	07/28/2019
CIP CODE:	12.0501
SEMESTER:	Departmental syllabus
COURSE TITLE:	Quick Bread Production
COURSE NUMBER:	BAKE 0120
CREDIT HOURS:	2
INSTRUCTOR:	Departmental syllabus
OFFICE LOCATION:	Departmental syllabus
OFFICE HOURS:	Departmental syllabus
TELEPHONE:	Departmental syllabus
EMAIL:	DEPARTMENTAL SYLLABUS <i>KCKCC-issued email accounts are the official means for electronically communicating with our students.</i>

PREREQUISITES: CULN-0205 ServSafe, BAKE-0100 Bakeshop Principles

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

COURSE DESCRIPTION: Throughout this course, students will learn about the different mixing and production methods involved in creating a variety of quick breads. Students will then produce a variety of quick breads such as: muffins, loaf breads, coffee cakes, biscuits, pancakes, waffles, crepes, fritters, cake doughnuts and other international quick breads.

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. Mixing and Production Methods
 - A. Gluten Development
 - B. Mixing Methods
 - 1. Biscuit Method
 - 2. Muffin Method
 - 3. Creaming Method
 - C. Makeup Methods
- II. Doughnuts
 - A. Yeast-Raised Doughnuts
 - B. Cake-Type Doughnuts
 - C. Frying Fat
- III. Fritters
- IV. Pancakes and Waffles
- V. Crepes
- VI. Other quick breads

EXPECTED LEARNER OUTCOMES:

1. *The student will be able to explain the development of gluten in quick breads and the three mixing methods used.*
2. *The student will be able to produce recipes using the biscuit method, muffin method and creaming method.*
3. *The student will be able to understand and demonstrate production of yeast-raised doughnuts and cake-type doughnuts.*
4. *The student will be able to produce fritters, pancakes and waffle, crepes and other quick breads.*

COURSE COMPETENCIES:

Upon successful completion of this course:

- The student will be able to explain the development of gluten in quick breads and the three mixing methods used.*
- 1. The student will be able to define tunneling.
- 2. The student will be able to describe how gluten is developed in each of the mixing methods.
- 3. The student will be able to list the steps of the biscuit method and variations of it.
- 4. The student will be able to describe the process of the biscuit method.
- 5. The student will be able to list and describe the procedure for the muffin method.
- 6. The student will be able to list and describe the procedure for the creaming method and variations of how it can be used.
- The student will be able to produce recipes using the biscuit method, muffin method and creaming method.*
- 7. The student will be able to produce a variety of biscuit recipes and create variations using the biscuit method.

8. The student will be able to produce a variety of muffin recipes and create variations using the muffin method(s).
9. The student will be able to produce a variety of recipes using the creaming method.
10. The student will be able to demonstrate the makeup and panning method suited for each quick bread recipe produced.

The student will be able to understand and demonstrate production of yeast-raised doughnuts and cake-type doughnuts.

11. The student will be able to recall, review and use the modified straight dough.
12. The student will be able to describe the process for producing yeast-raised doughnuts.
13. The student will be able to produce yeast-raised doughnuts, variations, and how to appropriately finish them.
14. The student will be able to describe the procedure for making cake-type doughnuts.
15. The student will be able to produce cake-type doughnuts, variations, and how to appropriately finish them.

The student will be able to produce fritters, pancakes and waffle, crepes and other quick breads.

16. The student will be able to list and describe different fritters/fritter variations.
17. The student will be able to produce fritters and fritter variations.
18. The student will be able to compare and contrast waffles and pancakes.
19. The student will be able to produce various pancakes and waffles.
20. The student will be able to explain what a crepe is and describe how a crepe can be used.
21. The student will be able to produce crepes for varying meal services.

ASSESSMENT OF LEARNER OUTCOMES: Student progress is evaluated by means that include, but are not limited to, exams, written assignments, 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.

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