

SYLLABUS

DATE OF LAST REVIEW:	07/28/2019
CIP CODE:	12.0501
SEMESTER:	Departmental syllabus
COURSE TITLE:	Cookie Production
COURSE NUMBER:	BAKE 0150
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: During this course, students will learn about the characteristics of what makes a cookie, a cookie. They will gain an understanding of what causes cookies to fail. Also, students will prepare recipes using different mixing methods, variations, makeup and panning techniques.

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. Cookie Characteristics and Causes
 - A. Crispness
 - B. Softness
 - C. Chewiness
 - D. Spread

- II. Mixing Methods
 - A. One-Stage Method
 - B. Creaming Method
 - C. Sponge Method

- III. Types and Makeup Methods
 - A. Bagged
 - B. Dropped
 - C. Rolled
 - D. Molded
 - E. Icebox
 - F. Bar
 - G. Sheet
 - H. Stencil

- IV. Panning, Baking , Cooling

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to explain the causes of crispness, moistness, chewiness, and spread in cookies.
- B. The student will be able prepare cookie doughs by using the three basic mixing methods.
- C. The student will be able to prepare, bake and cool eight basic types of cookies: dropped, bagged, rolled, molded, icebox, bar, sheet and stencil.

COURSE COMPETENCIES:

Upon successful completion of this course:

The student will be able to understand the causes of crispness, moistness, chewiness, and spread in cookies.

- 1. The student will be able to list the factors that affect crispness.
- 2. The student will be able to explain the causes of softness.
- 3. The student will be able to explain the factors that contribute to chewiness.
- 4. The student will be able to describe the factors leading to spreading.

The student will be able prepare cookie doughs by using the three basic mixing methods.

- 5. The student will be able to produce cookie dough using the one-stage method.
- 6. The student will be able to produce cookie dough using the creaming method.
- 7. The student will be able to produce cookie dough using the sponge method.

The student will be able to prepare, bake and cool eight basic types of cookies: dropped, bagged, rolled, molded, icebox, bar, sheet and stencil.

8. The student will be able to create dropped cookies and variations of the recipes.
9. The student will be able to create bagged cookies and variations of the recipes.
10. The student will be able to create rolled cookies and variations of the recipes.
11. The student will be able to create molded cookies and variations of the recipes.
12. The student will be able to create icebox cookies and variations of the recipes.
13. The student will be able to create bar cookies and variations of the recipes.
14. The student will be able to create sheet cookies and variations of the recipes.
15. The student will be able to create stencil paste.

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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