

SYLLABUS

DATE OF LAST REVIEW:	08/03/2019
CIP CODE:	12.0501
SEMESTER:	Departmental syllabus
COURSE TITLE:	Baking Capstone
COURSE NUMBER:	BAKE 0270
CREDIT HOURS:	4
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: Pass all courses in the baking program

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 apply all knowledge gained from previous courses taken in the Baking program by creating, planning and executing a mock bakery. Students will work with others in the program to execute their concept and, in turn, be employed by others to execute their concept. By applying all knowledge gained within the program, students will demonstrate their ability to be gainfully employed in the industry.

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. Conceptualizing a bakery at the operational level
 - A. Menu planning
 - B. Recipe development and costing
 - C. Inventory and ordering
 - D. Procedures and policies
 - E. Hiring and training of employees
- II. Conceptualizing a bakery from the Baker's standpoint
 - A. Safety and sanitation
 - B. Recipe development
 - C. Planning and prep
 - D. Bakeshop production
- III. Working as an employee
 - A. Job description and planning
 - B. Safety and Sanitation
 - C. Front-of-the-house duties
 - D. Back-of-the-house duties
- IV. Portfolio
 - A. Resume
 - B. References
 - C. Menu
 - D. Pictures
 - E. Certifications

EXPECTED LEARNER OUTCOMES:

1. *The student will be able to create, organize, plan and execute a bakeshop concept from an operational perspective.*
2. *The student will be able to create, organize, plan and execute a bakeshop concept from a Baker's perspective.*
3. *The student will be able to participate as an employee in other student's mock bakeshop experiences.*
4. *The student will be able to develop a portfolio that encompasses activities done in class as well as a resume, certifications and references.*

COURSE COMPETENCIES:

- The student will be able to create, organize, plan and execute a bakeshop concept from an operational perspective.*
1. The student will be able to develop on a concept for the Bakeshop: Brand, name, logo, and description.
 2. The student will be able to create and plan a 5-item menu based on their concept.

3. The student will be able to apply inventory and purchasing procedures to decide on items and quantities needed to execute the menu for 15 people.
4. The student will be able to apply culinary math skills to find the ingredient costs and what to charge for each item to make a profit.
5. The student will be able to create job descriptions for each position in their bakeshop.
6. The student will be able to assign jobs to people and use appropriate training techniques to properly prepare them for their role.
7. The student will be able to execute exceptional customer service during the experience for external and internal customers.
8. The student will be able to set up procedures and policies for your employees in the front and back of the house operations.
9. The student will be able to assess the employees after completing the service.
10. The student will be able to create a survey for customers to complete about their experience.

The student will be able to create, organize, plan and execute a bakeshop concept from a Baker's perspective.

11. The student will be able to practice safety and sanitation at the industry level from conceptualization to the end of the experience.
12. The student will be able to create prep lists and time tables for each element of the menu.
13. The student will be able to manage your baker's using exemplary leadership skills to successfully execute your concept.
14. The student will be able to use appropriate food production techniques to complete the entire menu at the industry level.
15. The student will be able to present food using appropriate garnishing methods.
16. The student will be able to reflect on all aspects of the experience.

The student will be able to participate as an employee in other students mock bakeshop experiences.

17. The student will be able to understand and execute your job description and role for each experience you participate in.
18. The student will be able to demonstrate the ability to perform as a team player and under the guidance of a manager.
19. The student will be able to practice safety and sanitation skills at the industry level.
20. The student will be able to participate in both front-of- the-house and back-of-the-house duties.
21. The student will be able to reflect on experiences as an employee.

The student will be able to develop a portfolio that encompasses activities done in class as well as a resume, certifications and references.

22. The student will be able to create a resume that fits your job goal.
23. The student will be able to create a list of references to include in the portfolio.
24. The student will be able to include certifications and awards in the portfolio.
25. The student will be able to incorporate pictures of completed items in the portfolio.

26. The student will be able to include the Bakeshop menu in the portfolio.
27. The student will be able to present all items in an organized fashion into a 3-ring binder.

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.

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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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