



I. COURSE INFORMATION:

Title: Introduction to Baking

Division: Technical Education

Course Number: CUL1014

Prerequisites: Safety and Sanitation

Credit Hours: 4

Textbook: Professional Baking, 6th edition, ISBN-13: 978-1118254363

II. COURSE DESCRIPTION:

This introductory course in the baking arts is designed to examine and develop basic baking principles, techniques, and standards required for optimum baking production. This course will focus on safety and sanitation, weights and measures, cookies, quick breads, yeast doughs, pies & tarts, cakes, syrups, creams, and pate choux. This is a hands-on course.

III. LEARNING OUTCOMES:

1. Establish and maintain high standards of sanitation and food safety as established by the SERV SAFE® program
2. Demonstrate proficiency in basic terminology and techniques for baking arts which include food preparation, presentation, and service
3. Identify and demonstrate the concepts of recipe costing, purchasing, receiving, and issuing practices in food service operations
4. Identify and operate standard commercial food preparation equipment
5. Demonstrate a teamwork approach to commercial food preparation
6. Develop and organize a food preparation plan with the most efficient methods available
7. Demonstrate the appropriate cooking technique for each recipe and execute it

IV. ASSIGNMENTS: (may include but are not limited to)

1. Chapter exams
2. Practical exams
3. Online discussions relating to culinary topics on Canvas

V. MAJOR CONTENT AREAS:

1. Sanitation and Safety
2. Mise en Place
3. Tools and Equipment
4. Basic Baking Principles
5. Basic Baking Methods
6. Recipe formulation
7. Cookies, Pies, Tarts
8. Quick Breads, Yeast Doughs
9. Syrups, Creams, Sauces
10. Introduction to Cakes

VI. EVALUATION METHODS (may include but are not limited to)

1. Attendance and participation
2. Assignments
3. Exams
4. Comprehensive final