



MERCER
COUNTY COMMUNITY COLLEGE

COURSE OUTLINE

Course Number HOS 217	Course Title Baking I	Credits 3
Hours: Lecture/Lab/Other 1/4/0	Co- or Pre-requisite HOS 118, HOS 111	Implementation Semester & Year Spring 2022

Catalog description:

Fundamental principles and procedures for preparing baked goods, pastries, and desserts. Promotes the understanding of baking formulas in bakeshop production planning and ability to produce high-quality items through the development of manual skills. Stresses the use of equipment and supplies in a safe and sanitary manner. Chef whites required.

General Education Category: **Not GenEd**

Course coordinator:
Douglas Fee
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Required texts & Other materials:

On Baking: A Textbook of Baking and Pastry Fundamentals, 4th edition

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- Sarah R. Labensky Asst. Professor, Woosong University
- Priscilla A. Martel
- Eddy Van Damme Houston Community College

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

1. Use industry standards in the safe and sanitary practices of preparing, handling, and storing of all bakeshop products and recognize wholesome and safe food products. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 5, 4]
2. Understand the fundamentals for industry standards of baked goods and handle all bake shop equipment in a safe, sanitary and efficient manner from pre-preparation to preparation, serving and finally cleaning and storing. [Supports ILGs # 3, 11; PLOs # 1, 5]An understanding of the selection of ingredients necessary to produce quality goods.
3. Demonstrate and understanding of selection of ingredients utilized in recipes as a model for further development and adaptation including substitutions and quantities to produce quality baked goods. [Supports ILGs # 1, 2, 3, 11; PLOs # 4, 6]
4. Become familiar with formulas used in commercial baking and the effects of ingredients on formula adjustments on the finished product. [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6]
5. Demonstrate an understanding of proper mixing methods, baking techniques, assembly and presentation in a commercial bake shop [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6]
6. Evaluate foods in terms of flavor, aroma, appearance, texture, and presentation. [Supports ILGs # 1, 2, 3, 11; PLOs # 5, 6, 8]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Goal 2. Mathematics. Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Institutional Learning Goal 3. Science. Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary Arts Pastry (PLO)

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
8. Create and critique high-quality food products with artistic designs.

Units of study in detail – Unit Student Learning Outcomes:

Unit I Professionalism, Food Safety and Sanitation, Menus and Recipes, Units of Measure, and Tools and

Equipment [Supports Course SLO # 1, 2, 3, 4]

The student will be able to...

- Demonstrate an understanding of industry standards in food safety and sanitation
- Demonstrate an understanding and working knowledge of properly handling using, cleaning, sanitizing and storing equipment
- Demonstrate an understanding of standardizes recipes and create prep list / timelines for assigned recipes
- Discuss and apply skills necessary for recipe conversion

Unit II Mise en Place, Quick Breads Cakes and Cookies [Supports Course SLO # 1, 5]

The student will be able to...

- understand and use chemical leavening agents properly
- prepare a variety of quick breads using the biscuit method, muffin method and creaming method
- prepare a variety of muffin and quick bread recipes describe and evaluate the functions of ingredients used to make cakes
- prepare a variety of cakes using creamed fat and whipped egg mixing methods
- prepare a variety of cakes and icing and demonstrate basic cake finishing and decorating techniques
- assemble cakes using basic finishing and decorating techniques
- Produce finished products following recipes and perform an evaluation and analysis of finished product prepare a variety of cookie doughs and batters

- understand the various make-up methods for cookies and biscotti

Unit III Pies and Tarts [Supports Course SLO # 1, 5, 6]

The student will be able to...

- prepare a variety of pie crusts
- prepare a variety of pie fillings
- form and bake a variety of pies and tarts
- store pies and tarts
- prepare and evaluate a variety of dessert and pastry items, incorporating components from other chapters
- Produce finished products following recipes and perform an evaluation and analysis of finished product

Unit IV Custards and Meringues and Pate A Choux [Supports Course SLO # 4, 5, 6]

The student will be able to...

- explain the function of eggs in custards and creams
- prepare a variety of custards and Creams
- prepare a variety of mousses and other fillings
- prepare a variety of hot dessert soufflés and cheesecakes and dessert sauces
- prepare a variety of pastries using éclair paste
- use these products in preparing and serving other pastry and dessert items

Unit V Yeast Doughs and Enriched Doughs [Supports Course SLO # 5, 6]

The student will be able to...

- select and use yeast properly and perform the 10 steps involved in yeast bread production
- understand artisan bread-making techniques mix yeast doughs using the straight dough method and the sponge method
- mix yeast doughs using prefermentation and sourdough techniques
- prepare artisan breads and a variety of yeast breads, bagels, flatbreads and other bread varieties understand the mixing and handling requirements for making enriched yeast breads
- prepare brioche, challah, doughnuts, and a variety of enriched yeast dough products
- prepare a variety of specialty breakfast pastries made from sweet dough
- understand the basic principles of deep-frying sweet dough
- Produce finished products following recipes and perform an evaluation and analysis of finished product

Evaluation of student learning:

Student Evaluations

- Quizzes 10%
- Homework 10%
- Projects 10%
- Lab 40%
- Midterm written and practical exams 15%
- Final written and practical exams 15%