



CLA 1303

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1303

Title: Baking and Pastries I

Catalog Description:

This course teaches basic principles and ingredients of baking yeast products, quick breads, cakes and icings, cookies, pies, and puddings.

General Education Requirements: N/A

Semesters Offered: TBA

Credit/Time Requirement: Credit: 3; Lecture: 1; Lab: 4

Clock/Hour Requirements: 75

Offered for Non-Credit: Yes

Prerequisites: N/A

Corequisites: N/A

Justification:

This course will give students a basic foundation in baking, a necessary skill in becoming a chef or food service manager.

Student Learning Outcomes:

Upon successful completion of this course, students will be able to:

- discuss the basic process and ingredients common to nearly all baked goods
- identify basic rules of measurement in baking
- describe the basic ingredients used in baking and their functions
- list and describe steps involved in preparing yeast dough
- explain how a baker's balance scale is used.

Content:

Course objectives will be achieved by providing students with instructional and hands-on experiences in the following areas:

- production of breads and dinner rolls
- production of baking powder biscuits
- production of basic cakes

- preparation of basic icing
- preparation of pie doughs
- preparation of basic pie fillings
- practice techniques for various rolls, such as clover leaf, parker house, and butterflake.

General Education Outcomes:

Applied Education Outcomes:

- 1) Students will acquire entry-level skills specific to and appropriate for employment in their chosen field of study. Baking and preparing pastries are part of the students' constant and consistent rotation through the competency labs in the production kitchen. They will gain the skills required for entry-level positions that require the knowledge of ingredients, rules of measurements, and basic preparation methods common to nearly all baked goods. Instructors will observe students daily as they practice these skills and will provide oral feedback.

Key Performance Indicators:

Student progress will be evaluated by class participation (20%), graded projects (30%), unit quizzes (20%), and final practical exam (30%). Percentages are approximate.

Representative Text and/or Supplies:

- American Culinary Federation, *Culinary Fundamentals*, current edition, Pearson Prentice Hall.

Optimum Class Size: 15

Maximum Class Size: 20

Signatures:

I hereby submit this course syllabus:

Richard Harris, ,

I hereby find this course consistent with the goals and resources of the Culinary Arts Department:

Richard Harris, , Chair

I hereby find this course consistent with the goals and resources of the Career and Technical Education Division:

Michael P. Medley, MBA, Assistant Professor, Dean

I have discussed the need for library resources related to this class with the person submitting the syllabus:

Lynn Anderson, MLIS, Technical Services Librarian (Main Campus)

Michelle Olsen, MLS, Campus Librarian (Richfield Campus)