



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: No

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:

- 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:

- 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:

1) Read effectively, constructively, and critically.

Students receive important content for this course from the selected text. They are required to read and respond to questions from individual modules throughout the course.

6) Apply computational skills to a variety of contexts.

The baking process requires measurement of ingredients and proportionally increasing or decreasing recipe requirements. This course also focuses on manipulation of the weights and measurements inherent in commercial baking.

Key Performance Indicators:

The knowledge and skills acquired in Baking and Pastries I will be demonstrated by the students. Their outcome will be graded on product, eye appeal, and texture.

Representative Text and/or Supplies:

Professional Cooking, current edition, by Wayne Gisslen.

Optimum Class Size: 15

Maximum Class Size: 20

Signatures:

I hereby submit this course syllabus:

, ,

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)