



CLA 1403

Division: Career and Technical Education

Department: Culinary Arts

Course: CLA 1403

Title: Baking and Pastries II

Catalog Description:

This course covers pastries, creams, and sauces.

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: CLA 1303

Corequisites: N/A

Justification:

This course is a continuation of Baking and Pastries I (CLA 1303). It covers pastries, creams, and dessert sauces. These are all essential components in learning the bakeshop.

Student Learning Outcomes:

- Describe the differences between biscuit and muffin method.
- Understand the different characteristics of basic cake types.
- Understand the procedures for production of pies.
- Understand the production method of starch-thickened puddings.
- Understand the procedure of checking doneness of baked dough items.
- Explain the factors that control the development of gluten in baked products.

Content:

- Production of sweet dough products.
- Production of muffins, loaf breads, and corn breads.
- Assembling and icing of different cake types.
- Preparation of crumb, short, and cookie crusts.
- Preparation of pastries using puff pastry and Danish dough.
- Preparation of éclair pastry products.
- Preparation of custards, mousses, and various dessert sauces.

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:

Students will be evaluated on their prepared product (taste, texture, and presentation).

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:

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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)