



## CLA 1503

**Division:** Career and Technical Education

**Department:** Culinary Arts

**Course:** CLA 1503

**Title:** Baking and Pastries III

**Catalog Description:**

In this course students will show competency in baking and pastry making. It covers pastries, creams, and dessert sauces. These are all essential components in learning the bakeshop. Students will have opportunities for mentoring first and second semester students.

**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, CLA 1403

**Corequisites:** None

**Justification:**

This course is recommended by the department advisory committee and is essential for the future chef or food service manager.

**Student Learning Outcomes:**

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

- demonstrate the differences between biscuit and muffin method
- explain the different characteristics of basic cake types
- explain and demonstrate the procedures for production of pies
- explain and demonstrate the production method of starch-thickened puddings
- explain the procedure for checking doneness of baked dough items.

**Content:**

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

- production of sweet dough products
- preparation of muffins, loaf breads, and corn breads
- assembly and icing of different cake types
- preparing crumb, short, and cookie crusts
- preparing pastries using puff pastry and Danish dough

- preparing éclair pastry products
- preparing custards, mousses, and various dessert sauces.

**General Education Outcomes:**

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:**

**In class:**

- Students will be evaluated on their prepared product based on taste, texture, and presentation (70-90%) and on class participation and testing (10-30%).

**Following class:**

- Upon acquiring employment in this field, students will demonstrate the skills specified above.

**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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Richard Harris, ,

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

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Richard Harris, , Chair

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

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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:

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

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Michelle Olsen, MLS, Campus Librarian (Richfield Campus)