

COURSE OUTLINE

Culinary Lab Professional Baking

Course Description

HM 222. Culinary Lab Professional Baking. 3 hours credit. This course will enable the student to develop culinary baking skills in the kitchen environment. The student will learn skills in sanitation, recipe interpretation, recipe design, recipe costing, and preparing baked goods for commercial consumption.

Course Relevance

Culinary Lab Professional Baking is the study of food production and culinary skills used in preparing commercial baked goods. Courses in professional baking help the student to develop critical habits of thinking and skill in understanding complex issues managers face in all types of food service operations. Culinary Lab Professional Baking provides the student hands-on food production skills in baking relevant to managing culinary operations.

Required Materials

Sokol, G., (2006). *About professional baking*. Clinton Park, NY: Thomson Delmar Learning

Learning Outcomes

The intention is for the student to be able to:

1. Demonstrate skills in baking preparation.
2. Demonstrate skills in baking presentation.

Learning PACT Skills that will be developed and documented in this course

Through involvement in this course, the student will develop ability in the following PACT skill area(s):

Technology Skills

1. Discipline-specific technology
 - Through the production of recipes, the student will develop a working knowledge of how to cost out baked items, how to prepare the baked item and how to plate the baked offering.

Major Summative Assessment Task(s)

These learning outcomes and the Learning PACT skills will be demonstrated by:

1. Planning, preparing, delivering, and analyzing of a variety of baked goods

Course Content

- I. Skills or Competencies – Actions that are essential to achieve the course outcomes:
 - A. Define, explain, and demonstrate basic baking methods

- B. Develop balanced baked products within price controls
- C. Prepare and plate baked items
- D. Plan and analyze bakery offerings for a commercial operation

Learning Units

- I. Mise en Place
 - A. Organizational skills needed for baking
 - B. How to measure ingredients
 - C. Storage of baked goods

- II. Ingredients
 - A. Flours
 - B. Fats
 - C. Sugars
 - D. Flavorings

- III. Grains
 - A. Flour defined
 - B. Milling
 - C. Gluten

- IV. Science of mixing
 - A. Four mixing factors
 - B. Fats and mixing
 - C. Folding of ingredients
 - D. Mixing methods

- V. Thickeners and stabilizers
 - A. Starches
 - B. Gelatin
 - C. Eggs
 - 1. Thickeners
 - 2. Leaveners
 - D. Chemical leaveners

- VI. Dough
 - A. Yeast in straight dough
 - B. Fats in pies and tarts
 - C. Quick breads

- VII. Cakes
 - A. Mixing methods
 - B. Categories of cakes
 - C. Frostings

VIII. Desserts

- A. Cookies
- B. Frozen desserts
- C. Chocolate
- D. Sauces and plating
- E. Building with sugar

Learning Activities

Learning activities will achieve the intended course outcomes through lecture, instructor-led class discussion, reading assignments, and the creation of baked goods.

Grade Determination

The student will be graded on the assessment tasks, examinations, written assignments, quizzes and other methods of evaluation at the discretion of the instructor.