

**CULIN124 : Introduction To Baking And Pastry Arts****General Information**

Author:	<ul style="list-style-type: none"><li>Andrew Feldman</li></ul>
Course Code (CB01) :	CULIN124
Course Title (CB02) :	Introduction To Baking And Pastry Arts
Department:	CULIN
Proposal Start:	Fall 2024
TOP Code (CB03) :	(1306.30) Culinary Arts
CIP Code:	(12.0500) Cooking and Related Culinary Arts, General.
SAM Code (CB09) :	Possibly Occupational
Distance Education Approved:	No
Will this course be taught asynchronously?:	No
Course Control Number (CB00) :	CCC000542130
Curriculum Committee Approval Date:	06/12/2024
Board of Trustees Approval Date:	07/16/2024
Last Cyclical Review Date:	06/12/2024
Course Description and Course Note:	CULIN 124 is a professional approach to all aspects of the pastry kitchen as related to the food service industry. The course emphasizes the selection and use of typical ingredients and the basics of baking technology. Proper mixing and make up methods are emphasized along with professional production standards. The course is designed to give students an understanding and a working knowledge of the pastry kitchen and bake shop.
Justification:	Mandatory Revision
Academic Career:	<ul style="list-style-type: none"><li>Credit</li></ul>
Mode of Delivery:	No value
Author:	<ul style="list-style-type: none"><li>Andrew Feldman</li></ul>
Course Family:	No value

**Academic Senate Discipline**

Primary Discipline:	<ul style="list-style-type: none"><li>Cullnary Art/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)</li></ul>
Alternate Discipline:	No value
Alternate Discipline:	No value

## Course Development

### Basic Skill Status (CB08)

Course is not a basic skills course.

Allow Students to Gain Credit by Exam/Challenge

### Course Special Class Status (CB13)

Course is not a special class.

### Pre-Collegiate Level (CB21)

Not applicable.

### Grading Basis

- Grade with Pass / No-Pass Option

### Course Support Course Status (CB26)

Course is not a support course

## General Education and C-ID

### General Education Status (CB25)

Not Applicable

### Transferability

Not transferable

### Transferability Status

Not transferable

## Units and Hours

### Summary

<b>Minimum Credit Units (CB07)</b>	5
<b>Maximum Credit Units (CB06)</b>	5
<b>Total Course In-Class (Contact) Hours</b>	162
<b>Total Course Out-of-Class Hours</b>	108
<b>Total Student Learning Hours</b>	270

### Credit / Non-Credit Options

#### Course Type (CB04)

Credit - Degree Applicable

#### Noncredit Course Category (CB22)

Credit Course.

#### Noncredit Special Characteristics

No Value

#### Course Classification Code (CB11)

Credit Course.

Variable Credit Course

#### Funding Agency Category (CB23)

Not Applicable.

Cooperative Work Experience

Education Status (CB10)

### Weekly Student Hours

	In Class	Out of Class
Lecture Hours	3	6
Laboratory Hours	6	0
Studio Hours	0	0

### Course Student Hours

<b>Course Duration (Weeks)</b>	18
<b>Hours per unit divisor</b>	0
<b>Course In-Class (Contact) Hours</b>	
Lecture	54
Laboratory	108
Studio	0

**Total** 162

**Course Out-of-Class Hours**

Lecture 108

Laboratory 0

Studio 0

**Total** 108

**Time Commitment Notes for Students**

No value

**Units and Hours - Weekly Specialty Hours**

Activity Name	Type	In Class	Out of Class
---------------	------	----------	--------------

No Value	No Value	No Value	No Value
----------	----------	----------	----------

**Pre-requisites, Co-requisites, Anti-requisites and Advisories**

No Value

**Entry Standards**

Entry Standards	Description
-----------------	-------------

No value	No value
----------	----------

**Course Limitations**

Cross Listed or Equivalent Course	Description
-----------------------------------	-------------

No value	No value
----------	----------

**Specifications**

**Methods of Instruction**

Methods of Instruction	Lecture
------------------------	---------

Methods of Instruction	Laboratory
------------------------	------------

**Methods of Instruction**

Demonstrations

**Out of Class Assignments**

- Field activities (e.g. conduct a site visit of a retail bakery and describe the selling space, products offered for sale along with selling prices and other criteria.)

**Methods of Evaluation****Rationale**

Other	Homework assignments and projects
Project/Portfolio	Laboratory assignments
Exam/Quiz/Test	Written tests
Exam/Quiz/Test	Lab examination
Other	Class participation

**Textbook Rationale**

No Value

**Textbooks**

Author	Title	Publisher	Date	ISBN
Gisslen W.	Professional Baking	Hoboken, N. J.: John Wiley and Sons.	2021	978-1-119-84071- 8

**Other Instructional Materials (i.e. OER, handouts)**

No Value

**Materials Fee**

No value

**Learning Outcomes and Objectives****Course Objectives**

Recognize and operate bakery equipment: ovens, digital scales, proof boxes, ice cream machines, food processors and mixers.

Produce quick breads, fried goods, custards and creams.

Explain and demonstrate proper production methods relating to short dough varieties.

Explain and demonstrate the proper methods of various cookie preparations.

Produce basic dessert sauces.

Explain the production of pastries, pies and tarts.

Explain the production of frozen desserts such as ice cream, sorbets and parfaits.

## SLOs

**Describe the proper utilization of raw material used in various baking processes and products.**

Expected Outcome Performance: 70.0

*ILOs* Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or  
*Core* methodologies to solve unique problems.  
*ILOs*

**Demonstrate the ability to produce high quality pastry products within a given time in a sanitary manner.**

Expected Outcome Performance: 70.0

*ILOs* Analyze and solve problems using critical, logical, and creative thinking; ask questions, pursue a line of inquiry, and derive conclusions;  
*Core* cultivate creativity that leads to innovative ideas.  
*ILOs*

Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

**Identify and describe the common faults and defects found in various pastry products.**

Expected Outcome Performance: 70.0

*ILOs* Analyze and solve problems using critical, logical, and creative thinking; ask questions, pursue a line of inquiry, and derive conclusions;  
*Core* cultivate creativity that leads to innovative ideas.  
*ILOs*

Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

## Additional SLO Information

**Does this proposal include revisions that might improve student attainment of course learning outcomes?**

No

**Is this proposal submitted in response to learning outcomes assessment data?**

No

**If yes was selected in either of the above questions for learning outcomes, explain and attach evidence of discussions about learning outcomes.**

No Value

**SLO Evidence**

No Value

## Course Content

Lecture Content

**Basic Principles (3 hours)**

- Formulas and measurement
- Measuring by weight and volume
- Baker's percentages

**Baking and Pastry Equipment (3 hours)**

- Function and use of power driven equipment
- Function and use of hand tools
- Equipment maintenance
- Sanitation and safety in the pastry kitchen

**Ingredients (3 hours)**

- Identification and application of ingredients
- Flours, meals and starches
- Sugar and sweeteners
- Fats and shortenings
- Milk and dairy products
- Shell eggs and egg products
- Leavening agents
- Gelling agents
- Fruits and nuts
- Chocolate and cocoa

**Quick Breads (6 hours)**

- Muffins
- Biscuits
- Scones
- Soda breads

**Doughnuts, Fritters, Pancakes and Waffles (6 hours)**

- Yeast-raised doughnuts
- Cake-type doughnuts
- French doughnuts
- Doughnut glaze
- Fritter batter
- American and French waffles
- American pancakes
- Crepes and their fillings

**Basic Syrups, Creams and Sauces (6 hours)**

- Sugar cooking and its stages
- Dessert syrups
- Chantilly cream
- Pastry cream
- Chiboust cream
- Chocolate cream
- French/Swiss/Italian meringue
- Dessert sauces and coulis

**Pies and Tarts (8 hours)**

- Pie dough
- Flaky pie dough
- Mealy pie dough
- Tart dough
- Pate brisee
- Pate sable
- Pate sucrie
- Fruit Fillings
- Cream pie filling
- Chiffon Pie filling

**Pastry Basics (6 hours)**

- Pate a choux
- Puff pastry
- Strudel and filo dough
- Baked meringues

**Cookies (4 hours)**

- Characteristics
- Mixing method
- Makeup methods

**Custard, Pudding & Soufflés (4 hours)**

- Custard varieties

- Puddings
- Soufflés
- Bavarians

#### **Frozen desserts (3 hours)**

- Ice cream
- Sorbet
- Still-frozen desserts

#### **Fruit desserts (2 hours)**

- Fresh fruit selection and preparation
- Traditional and specialty fruit desserts
- Poached fruit and fruit compotes
- Jam and marmalade

**Total hours: 54**

### **Laboratory/Studio Content**

#### **Basic Principles (4 hours)**

- Formulas and measurement
- Measuring by weight and volume
- Baker's percentages

#### **Baking and Pastry equipment (4 hours)**

- Function and use of power driven equipment
- Function and use of hand tools
- Equipment maintenance
- Sanitation and safety in the pastry kitchen

#### **Ingredients (4 hours)**

- Identification and application of ingredients
- Flours, meals and starches
- Sugar and sweeteners
- Fats and shortenings
- Milk and dairy products
- Shell eggs and egg products
- Leavening agents
- Gelling agents
- Fruits and nuts
- Chocolate and cocoa

#### **Quick Breads (12 hours)**

- Muffins
- Biscuits
- Scones
- Soda breads

#### **Doughnuts, Fritters, Pancakes and Waffles (12 hours)**

- Yeast-raised doughnuts
- Cake-type doughnuts
- French doughnuts
- Doughnut glaze
- Fritter batter
- American and French waffles
- American pancakes
- Crepes and their fillings

#### **Basic Syrups, Creams and Sauces (12 hours)**

- Sugar cooking and its stages
- Dessert syrups
- Chantilly cream
- Pastry cream
- Chiboust cream
- Chocolate cream
- French/Swiss/Italian meringue
- Dessert sauces and coulis

#### **Pies and Tarts (16 hours)**

- Pie dough
- Flaky pie dough
- Mealy pie dough

- Tart dough
- Pate brisee
- Pate sable
- Pate sucee
- Fruit Fillings
- Cream pie filling
- Chiffon Pie filling

**Pastry Basics (12 hours)**

- Pate a choux
- Puff pastry
- Strudel and filo dough
- Baked meringues

**Cookies (12 hours)**

- Characteristics
- Mixing method
- Makeup methods

**Custard, Pudding & Soufflés (12 hours)**

- Custard varieties
- Puddings
- Soufflés
- Bavarians

**Frozen desserts (8 hours)**

- Ice cream
- Sorbet
- Still-frozen desserts

**Fruit desserts (4 hours)**

- Fresh fruit selection and preparation
- Traditional and specialty fruit desserts
- Poached fruit and fruit compotes
- Jam and marmalade

**Total hours: 108**

**Additional Information**

Is this course proposed for GCC Major or General Education Graduation requirement? If yes, indicate which requirement in the two areas provided below.

No

**GCC Major Requirements**

No Value

**GCC General Education Graduation Requirements**

No Value

**Repeatability**

Not Repeatable

**Justification (if repeatable was chosen above)**

No Value



## Resources

Did you contact your departmental library liaison?

No

If yes, who is your departmental library liaison?

No Value

Did you contact the DEIA liaison?

No

Were there any DEIA changes made to this outline?

No Value

If yes, in what areas were these changes made:

No Value

Will any additional resources be needed for this course? (Click all that apply)

- No

If additional resources are needed, add a brief description and cost in the box provided.

No Value