

CULIN224 : Advanced Baking And Pastry Arts

General Information

Author:	<ul style="list-style-type: none">Andrew Feldman
Course Code (CB01) :	CULIN224
Course Title (CB02) :	Advanced 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) :	Clearly Occupational
Distance Education Approved:	No
Will this course be taught asynchronously?:	No
Course Control Number (CB00) :	CCC000622779
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 224 focuses on advanced aspects of baking and pastry for retail pastry shops, hotels, restaurants and catering operations. Students will apply advanced techniques through practical laboratory experience in high-quality pastry production. The focus will be on European-style products, including laminated dough, pastries, cakes, petit fours, fancy desserts, tortes, mousses, chocolate, and confections. Professional techniques and proper use of specialized tools are emphasized.
Justification:	Mandatory Revision
Academic Career:	<ul style="list-style-type: none">Credit
Mode of Delivery:	No value
Author:	No value
Course Family:	No value

Academic Senate Discipline

Primary Discipline:	<ul style="list-style-type: none">Cullnary Art/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)
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

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

Course Duration (Weeks)	18
Hours per unit divisor	0
Course In-Class (Contact) Hours	
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

Prerequisite

CULIN124 - Introduction To Baking And Pastry Arts (in-development)

Objectives

- Recognize and operate bakery equipment: ovens, digital scales, proof boxes, ice cream machines, food processors and mixers.
- Explain and demonstrate proper production methods relating to short dough varieties.
- Produce basic dessert sauces.

Entry Standards

Entry Standards	Description
Describe the proper utilization of raw material used in various baking processes and products.	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

Multimedia

Methods of Instruction

Demonstrations

Out of Class Assignments

- Site visit report (e.g. visit a specialty chocolate shop and describe the selling space, product offerings and prices)

Methods of Evaluation

Rationale

Exam/Quiz/Test

Final Exam

Other

Lab exercises

Exam/Quiz/Test

Mid-term examinations

Exam/Quiz/Test

Lab examinations

Textbook Rationale

No Value

Textbooks

Author

Title

Publisher

Date

ISBN

Gisslen W.

Professional Baking Current
Edition

Hoboken, N. J.:
John Wiley and
Sons

2021

9781119148449

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

No Value

Materials Fee

No value

Learning Outcomes and Objectives

Course Objectives

Recognize puff pastry dough categories and methods of introducing fat to dough.

Identify leavening agents of puff pastry and Danish dough.

Use buttercream, ganache, meringue, mousse, pastry cream, and Bavarian cream.

Recognize the eight stages in sugar cooking and their application.

List the classifications of buttercream and their methods of preparation.

Display fancy and decorative work utilized in the preparation and presentation of fine desserts.

Recognize the ingredients commonly used in confectionery.

SLOs

Identify three categories of sponge cake and their ingredient ratios, mixing methods and preparation.

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

Prepare various icings, fillings and glazes.

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.

Apply and demonstrate the proper use of confectionery tools and the basic process of making a variety of candy.

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 Value

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

Puff Pastry Products (5 hours)

- Puff pastry dough preparation
- Various puff pastry examples

Mousses and Bavarians (6 hours)

- Chocolate mousse
- Fruit mousse
- Other mousse variations

Tarts and Special Pastries (6 hours)

- Examples of various classical and contemporary tarts and pastries

Cake Mixing and Baking (5 hours)

- Sponge cake variations
- High fat cakes
- Chiffon cakes
- Angel food cakes

Assembling and Decorating Cakes (6 hours)

- Buttercream variations
- Fudge icings
- Ganache
- Royal icing
- Glazes
- Piping techniques

Decorative Work Using Marzipan and Nougatine (4 hours)

- Marzipan dough
- Marzipan flowers
- Marzipan fruits
- Nougatine display
- Nougatine candy

Specialty Cakes, Gateaux and Tortes (6 hours)

- Common and specialty European style cakes

Dessert Presentation Guidelines (4 hours)

- Simple vs. complex
- Matching elements
- Effective and appropriate garnishing

Chocolate (6 hours)

- Couverture and coating chocolates
- Tempering
- Modeling chocolate
- Chocolate decorations

Confections (6 hours)

- Sugar cookery
- Crystalline candies
- Slab ganache
- Toffee and brittle
- Fudge
- Chocolate truffle variations

Total hours: 54

Laboratory/Studio Content**Puff Pastry Products (10 hours)**

- Puff pastry dough preparation
- Various puff pastry examples

Mousses and Bavarians (12 hours)

- Chocolate mousse
- Fruit mousse
- Other mousse variations

Tarts and Special Pastries (12 hours)

- Examples of various classical and contemporary tarts and pastries

Cake Mixing and Baking (12 hours)

- Sponge cake variations
- High fat cakes
- Chiffon cakes
- Angel food cakes

Assembling and Decorating Cakes (12 hours)

- Buttercream variations
- Fudge icings
- Ganache
- Royal icing
- Glazes
- Piping techniques

Decorative Work Using Marzipan and Nougatine (10 hours)

- Marzipan dough
- Marzipan flowers
- Marzipan fruits
- Nougatine display
- Nougatine candy

Specialty Cakes, Gateaux and Tortes (14 hours)

- Common and specialty European style cakes

Dessert Presentation Guidelines (10 hours)

- Simple vs. complex
- Matching elements
- Effective and appropriate garnishing

Chocolate (8 hours)

- Couverture and coating chocolates
- Tempering
- Modeling chocolate
- Chocolate decorations

Confections (8 hours)

- Sugar cookery
- Crystalline candies
- Slab ganache
- Toffee and brittle
- Fudge
- Chocolate truffle variations

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