Catalog Course Description:

Fundamentals of Baking is an introduction to the basic principle of baking including formula procedures, properties of baking ingredients, and functions and proper use of bakery equipment. Students will present yeast breads and rolls, pies, cakes, icings, basic pastry dough, and cookies using proper mixing methods and ingredients.

Prerequisite: HSP 1400 or CULN 1200

Textbooks and Other Course Materials:

Textbooks:


I. WEEK/ASSIGNMENT:

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<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
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<tbody>
<tr>
<td>1</td>
<td>32</td>
<td>Principles of Bakeshop</td>
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<tr>
<td>2</td>
<td>30</td>
<td>Recipes, Biscuit Method</td>
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<td>3</td>
<td>32</td>
<td>Pies, Tarts</td>
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<td>4</td>
<td>32, 34</td>
<td>Hot Dessert, Custards</td>
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<td>5</td>
<td>32, 34</td>
<td>Cheesecake, Pastry Cream, Pate a Choux</td>
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<td>6</td>
<td>28, 32</td>
<td>Sour Dough, Phyllo Dough, Puff Pastry, Piping</td>
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<td>7</td>
<td>31</td>
<td>Enriched Dough, Kneading and Shaping</td>
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<td>8</td>
<td>31</td>
<td>Lean Dough</td>
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<td>9</td>
<td>31</td>
<td>Cinnamon Rolls, Buns, Laminating, Shaping</td>
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<td>10</td>
<td>31, 33</td>
<td>Laminated Dough, Cakes</td>
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<td>11</td>
<td>31, 33</td>
<td>Laminated Dough, Cakes</td>
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<td>12</td>
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<td>Cakes and Frostings</td>
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<td>14</td>
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<td>Filling and Finishing Cakes</td>
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<td>15</td>
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<td>Written Exam, Practical Exam</td>
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II. COURSE GOALS:

This course will:

A. Expand student understanding of the scientific principles of the baking process. (I, II, VII)
B. Guide students to recognize the roles that varied baking ingredients play within the baking process. (I, II, III, VI)
C. Guide students to develop skills to control the active ingredients of baking recipes. (I, II, III, VI)
D. Extend student knowledge to be able to differentiate between standard kitchen equipment and bakeshop equipment. (I, II, VII)
E. Expand student learning and practical applications to be able to make and prepare various baked goods utilizing the appropriate baking methods. (I, II, III, VI)
F. Expand student understanding of the proper baked items that are appropriate to specific menus. (I, II, VII)

III. EXPECTED STUDENT LEARNING OUTCOMES:

Students will:

1. Describe and apply appropriate sanitation, health and safety practices as they apply to baking and the pastry arts. (D,E)
2. Describe properties and functions of the basic ingredients used in baked goods. Define and describe the effects of heat on food and the methods of heat transfer. (B,A,E)
3. Weigh and measure ingredients used in baking. Convert formulas to meet production needs and equipment capacities (C,D,E)
4. Identify and demonstrate the appropriate preparation (mise en place), mixing, and make-up of baking ingredients and products such as cakes, quick breads, yeast breads, cookies and variety of custards; select the appropriate equipment to perform each of the tasks. Evaluate the final product using bakery quality standards (B, C, F)
5. Identify, evaluate, and use flours, herbs, spices, fruits, fats, sugars, and other bakeshop staples. (B,A,E)
6. Control the development of leavening agents. (A,C)
7. Cook biscuits, scones, and muffins correctly. (B,C,F)
8. Prepare a variety of pie crusts and fillings, meringues, cheesecakes, cookies and pastries. (B,A,E)
9. Prepare a variety of dessert and pastry items, incorporating components from other methods. (B,A,E)
10. Use custards, creams, and dessert sauces in preparing and serving other pastry and dessert items and appropriately coordinate baked items to various overall menus. (B,C,F)
IV. EVALUATION:

A. Testing Procedures: 45%
   Students are evaluated primarily on the basis of tests. A minimum of three exams must be given.

B. Laboratory Expectations: 35%
   Participation in class recipes practical applications, and catered events contribute 35% of the final grade.

C. Field Work: 10%
   Students will be responsible for written reports based on class assignments.

D. Other Evaluation Methods: 10%
   Class participation, group work, and homework will also comprise the final grade for the course. Full details will be provided the first week of class via a syllabus supplement.

E. Grading Scale:
   
   92-100  A  
   89-91   B+ 
   82-88   B  
   79-81   C+ 
   72-78   C  
   65-71   D  
   Below 65 F

V. POLICIES:

A. Attendance Policy:
   Pellissippi State expects students to attend all scheduled instructional activities. As a minimum, students in all courses (excluding distance learning courses) must be present for at least 75 percent of their scheduled class and laboratory meetings in order to receive credit for the course. Individual departments/programs/disciplines, with the approval of the vice president of Academic Affairs, may have requirements that are more stringent. In very specific circumstances, an appeal of the policy may be addressed to the head of the department in which the course was taken. If further action is warranted, the appeal may be addressed to the vice president of Academic Affairs.

B. Academic Dishonesty:
   Academic misconduct committed either directly or indirectly by an individual or group is subject to disciplinary action. Prohibited activities include but are not limited to the following practices:
   ● Cheating, including but not limited to unauthorized assistance from material, people, or devices when taking a test, quiz, or examination; writing papers or reports; solving problems; or completing academic assignments.
● Plagiarism, including but not limited to paraphrasing, summarizing, or directly quoting published or unpublished work of another person, including online or computerized services, without proper documentation of the original source.
● Purchasing or otherwise obtaining prewritten essays, research papers, or materials prepared by another person or agency that sells term papers or other academic materials to be presented as one’s own work.
● Taking an exam for another student.
● Providing others with information and/or answers regarding exams, quizzes, homework or other classroom assignments unless explicitly authorized by the instructor.
● Any of the above occurring within the Web or distance learning environment.

Please see the Pellissippi State Policies and Procedures Manual, Policy 04:02:00 Academic/Classroom Conduct and Disciplinary Sanctions for the complete policy.

C. **Accommodations for Disabilities:**

Students that need accommodations because of a disability, have emergency medical information to share, or need special arrangements in case the building must be evacuated should inform the instructor immediately, privately after class or in her or his office. Students must present a current accommodation plan from a staff member in Disability Services (DS) in order to receive accommodations in this course. Disability Services ([http://www.pstcc.edu/sswd/](http://www.pstcc.edu/sswd/)) may be contacted via email or by visiting Alexander 130.