BAKING SKILLS I
CULN 2200

Class Hours: 2.0  Credit Hours: 2.0
Laboratory Hours: 0.0  Date Revised: Fall 2011

NOTE: This course is not designed for transfer credit.

Catalog Course Description:

This introduction to basic bread making and pastry techniques includes baguettes, soft rolls and pizza. Students learn a variety of doughs as well as pastry cream and other pie and tart fillings. (Catalog)

Entry Level Standards:

Students must be able to read, write, speak, and reason at the college level.

Prerequisites:

CULN 1000 and CULN 1100

Co-requisites:

None

Textbook(s) and Other Course Materials:


I. Week/Unit/Topic Basis:

<table>
<thead>
<tr>
<th>Week</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>29</td>
<td>Principles of Bakeshop</td>
</tr>
<tr>
<td>2</td>
<td>32</td>
<td>Pies, Pastries, and Cookies</td>
</tr>
<tr>
<td>3</td>
<td>32</td>
<td>Pies, Pastries, and Cookies</td>
</tr>
<tr>
<td>4</td>
<td>34</td>
<td>Custards, Creams</td>
</tr>
<tr>
<td>5</td>
<td>34</td>
<td>Custards, Creams</td>
</tr>
</tbody>
</table>

II. Course Goals*:

The 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)

*Roman numerals after course objectives reference goals of the Culinary Arts program.

III. Expected Student Learning Outcomes*:

Students will be able to:

1. Recognize and select ingredients used in a bakeshop. (B
2. Control the development of leavening agents. (A
3. Cook sugar correctly. (B
4. Understand the baking process. (B, A, E)
5. Utilize many of the specialized tools and equipment used in the bakeshop. (B, C, F)
6. Prepare a variety of pie crusts and fillings. (B, A, E)
7. Prepare a variety of classic pastries. (A, C)
8. Prepare a variety of meringues. (B, C, F)
9. Prepare a variety of cookies. (B, A, E)
10. Prepare a variety of dessert and pastry items, incorporating components from other methods. (B, A, E)
11. Prepare a variety of custards and creams. (B, C, F)
12. Prepare a variety of dessert sauces. (B, C, F)
13. Use custards, creams, and dessert sauces in preparing and serving other pastry and dessert items. (B, C, F)
14. Appropriately coordinate baked items to various overall menus. (B, C, F)

* Capital letters after Expected Student Learning Outcomes reference the course goals listed above.

IV. Evaluation:

A. Testing Procedures:

Students are evaluated primarily on the basis of tests. A minimum of three exams must be
given.

B. Laboratory Expectations:

None

C. Field Work:

Students will be responsible for two written reports based on information from hospitality professional trade journals.

D. Other Evaluation Methods:

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:

<table>
<thead>
<tr>
<th>Score Range</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>92 - 100</td>
<td>A</td>
</tr>
<tr>
<td>89 - 91</td>
<td>B+</td>
</tr>
<tr>
<td>82 - 88</td>
<td>B</td>
</tr>
<tr>
<td>79 - 81</td>
<td>C+</td>
</tr>
<tr>
<td>72 - 78</td>
<td>C</td>
</tr>
<tr>
<td>65 - 71</td>
<td>D</td>
</tr>
<tr>
<td>Below 65</td>
<td>F</td>
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</tbody>
</table>

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.

C. Accommodations for disabilities:

Students who 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 Services for Students with Disabilities (SSWD) in order to receive accommodations in this course. Services for Students with Disabilities may be contacted by going to Goins 127, 132, 134, 135, 131 or by phone: 539-7153 or TTY 694-6429. More information is available at http://www.pstcc.edu/sswd/.

D. Other Policies:

**Computer Usage Guidelines:** College-owned or –operated computing resources are provided for use by students of Pellissippi State. All students are responsible for the usage of Pellissippi State's computing resources in an effective, efficient, ethical and lawful manner.